

HARVEST VEGETABLE SOUP



MATERIALS

2 carrots
2 potatoes
1 leek
2 celery sticks
1 parsnip
1 stock cube
Water
Small pasta shapes
Salt & pepper

- Peel, wash and chop the vegetables carefully into small pieces.
- Put the chopped vegetables in a pan with the stock cube and enough water to cover everything.
- Simmer gently until tender then add the pasta and cook for a further 5 minutes.
- Add a little salt a pepper to taste.
- Eat with some nice crusty bread.