

Making vegetable soup

Ingredients

2 tbsp olive oil

1 onion

110g carrots

110g peas

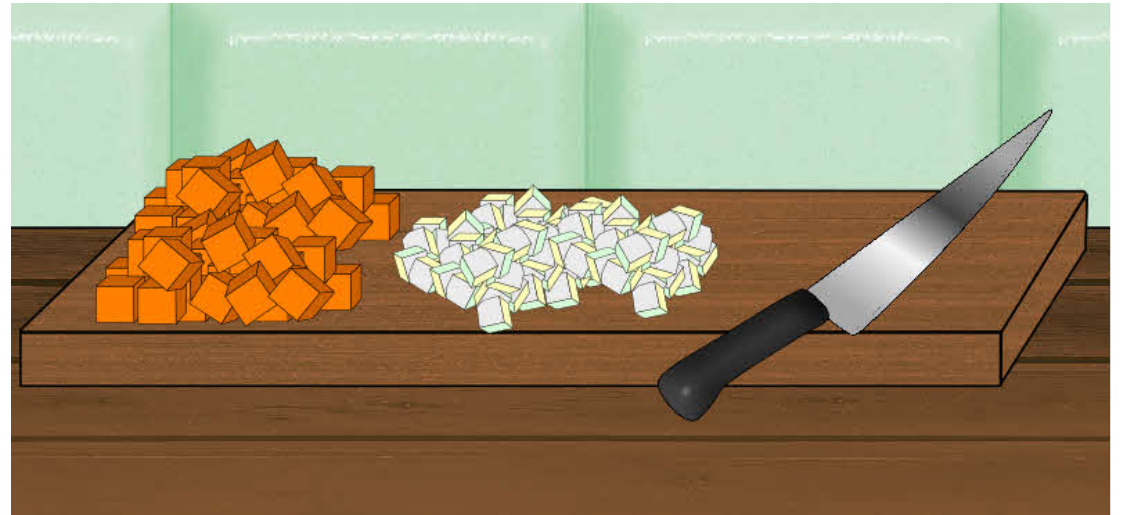
2 tbsp tomato puree

1½ pt vegetable stock



Making vegetable soup

1.
Chop the carrots
and onion.



Making vegetable soup

2.

Heat the olive oil
in a pan.



Making vegetable soup

3.

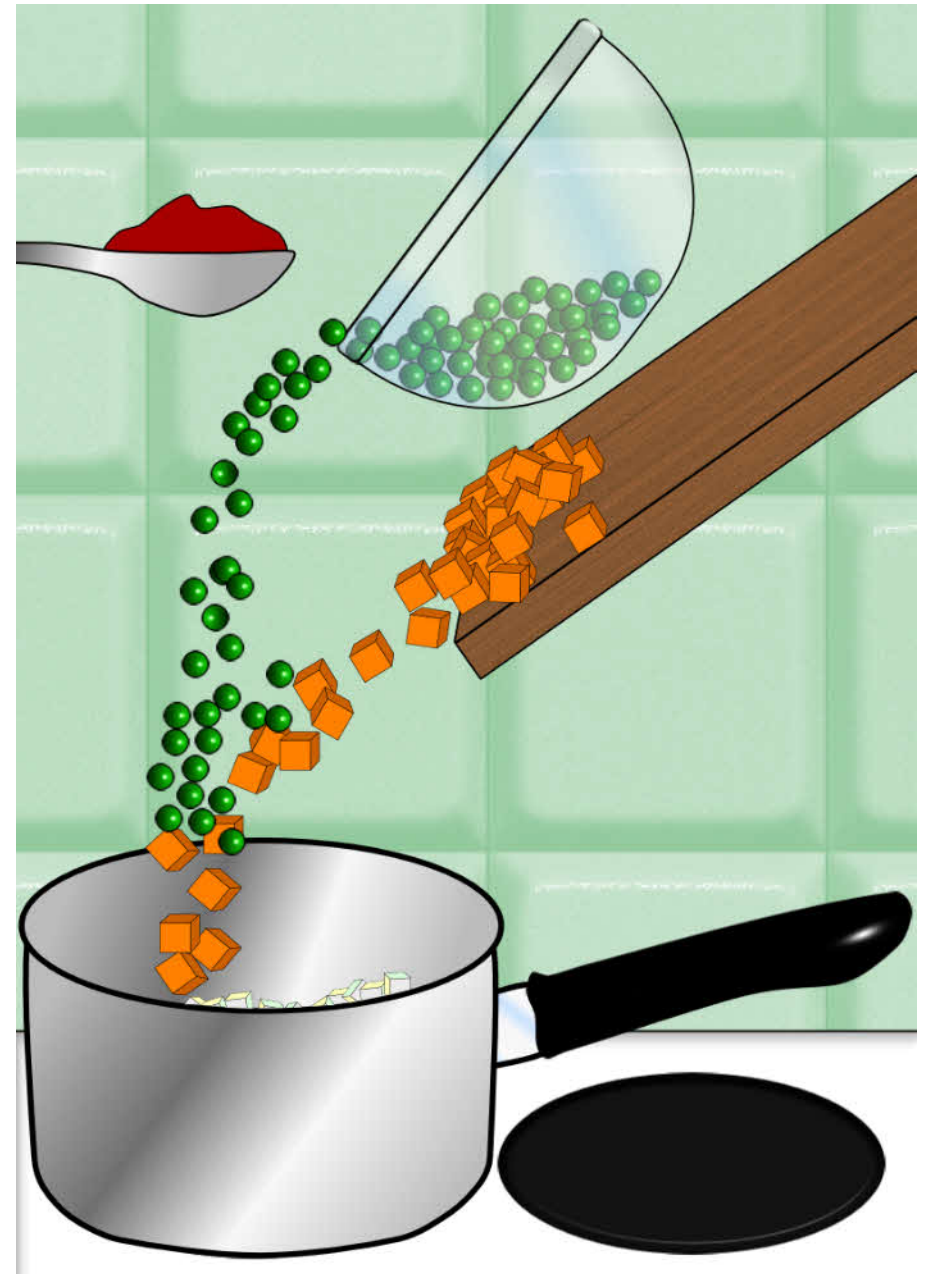
Add chopped onion
and cook until soft.



Making vegetable soup

4.

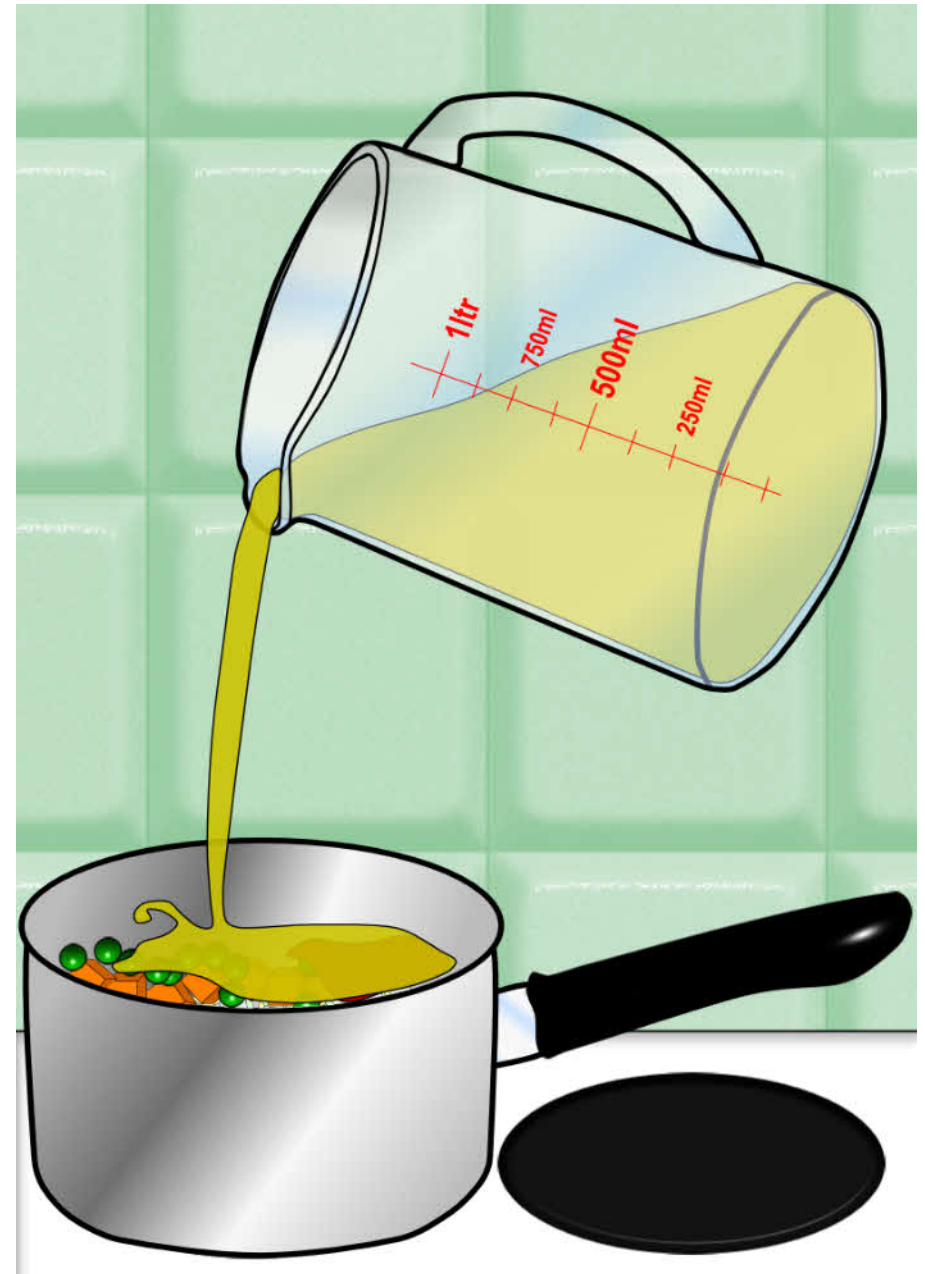
Add carrots, peas and tomato puree.



Making vegetable soup

5.

Pour in vegetable stock and cook.

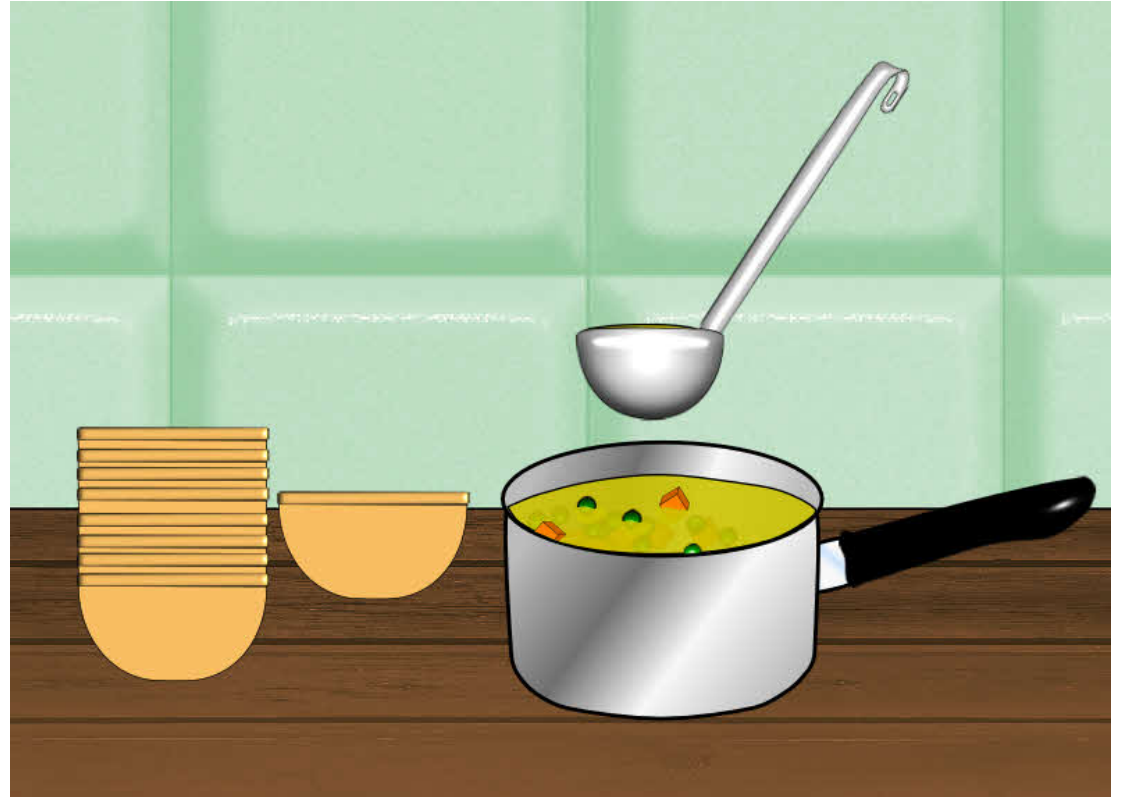


Making vegetable soup

6.

Serve into bowls.

Enjoy!





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Samuel.