

Chunky vegetable soup

Ingredients

- 1 onion
- 1 carrot
- 1 leek
- 1 potato
- 2 celery sticks
- 1 x 15ml spoon oil
- 1 x stock cube
- 500ml water



Equipment

Chopping board, knife, vegetable peeler, saucepan, measuring spoons, wooden spoon and measuring jug.

Method

1. Peel and chop the onion.
2. Top and tail the carrot, then peel and dice.
3. Top and tail the leek, remove the outer layer, then peel and slice.
4. Peel and cube the potato.
5. Cut the celery into 2cm length pieces.
6. Heat the oil in a saucepan and fry all the vegetables, except the potatoes, for 5 minutes.
7. Add the stock and the water to the saucepan and bring to the boil.
- 8 Add the potatoes.
- 9 Place a lid on and simmer until potatoes are cooked
- 10 blitz $\frac{1}{2}$ the soup mix, leave the other $\frac{1}{2}$ chunky