

# Vegetable Soup Recipe



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# Vegetable Soup

## Equipment you will need



➤ 1 saucepan



➤ 1 wooden spoon



➤ 1 Peeler

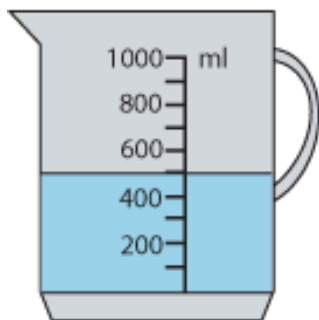


# Vegetable Soup

## Equipment you will need



- 1 chopping knife



- Measuring Jug



- Potato Masher



# Ingredients



➤ **1 Carrot**



➤ **1 Potato**



➤ **1 Sweet Potato**



➤ **1 Swede**



# Ingredients



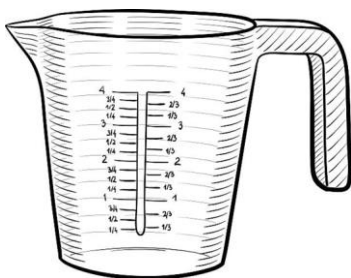
➤ 1 Leek



➤ Spoonful of butter



➤ Stock Cube x 2



➤ 2 pints of boiling water



# Ingredients



- **Salt and Pepper**



- **Baguette**



- **Handful of grated cheese**



# How to make vegetable soup



Step 1  
Peel the potato



Step 2  
Peel the swede



Step 3  
Peel the sweet potato



Step 4  
Prepare the leek



# How to make vegetable soup



## Step 5

Peel the Carrot



## Step 6



Chop and dice all the vegetables



## Step 7



Put the butter in the pan to melt



## Step 8

Add the vegetables



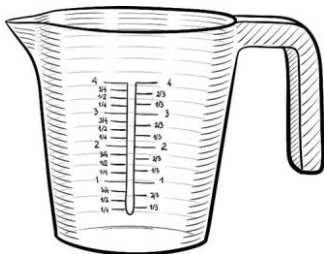


# How to make vegetable soup

## Step 9



Put two stock cubes in the pan



## Step 10



Add two pints of boiling water



## Step 11

Put the lid on and boil for 20 minutes.



# How to make vegetable soup



## Step 12

Test to see if the vegetables are soft using a fork.



## Step 13

Use a blender or mash to mix the soup together.



## Step 14

Taste and add salt and pepper if needed.




# How to make vegetable soup



**Step 15**  
**Serve into bowls**



**Step 16** 

**Warm the baguette setting the electric oven to 200 – 220°C or Gas mark 6 for about 10 mins**



**Step 17**  
**To finish, grate the cheese and place it on the baguette.**

**Enjoy!**