

RECIPE

Versatile Veg soup



Ready in **25 minutes**

Serves **2**

Tags

Leftovers, Vegetarian, Vegan Option, Gluten Free

Ingredients

- 200g chopped vegetables such as onions, celery and carrots
- 300g potatoes, cubed
- 1 tbsp oil
- 700ml stock
- Optional: crème fraîche and fresh herbs, to serve

Preparation

1. Fry the vegetables and potatoes in a pan with the oil for a few minutes until beginning to soften.
2. Cover with the stock and simmer for 10-15 mins until the veg is tender. Blend until smooth, then season.
3. Optional: Serve with a dollop of crème fraîche and some fresh herbs. Will freeze for up to one month.

Tips

The soup will freeze for up to one month.