

# Vegetable soup

## Ingredients

- 1 onion
- 1 carrot
- 1 leek
- 1 potato
- 1 celery stick
- 1 x 10ml spoon oil
- 600ml stock (water and stock cube)
- 1 x 15ml spoon coriander, chopped



## Equipment

- Chopping board
- Knife
- Vegetable peeler
- Measuring spoons
- Saucepan
- 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, then slice.



4. Peel and cube the potato.



## Method

5. Slice the celery.



6. Heat the oil in a saucepan and fry all the vegetables, except the potatoes, for 5 minutes.



7. Add the stock to the saucepan and bring to the boil.



8. Add the potatoes and simmer for 20 minutes.



## Method

9. Stir in the chopped coriander and serve.

