



Vegetable Soup Recipe

Ingredients

- 2 carrots
- 2 parsnips
- 1 onion
- 1 pint of water
- 2 vegetable stock cubes

Equipment

- Knife
- Chopping board
- Saucepan
- Measuring jug
- Blender (optional)

Method

1. Cut off the top and bottom of the carrots, parsnips and onion.
2. Scrub the root vegetables and peel the onion.
3. Cut all the vegetables into cubes.
4. Put the vegetables into a saucepan with the water and stock cubes.
5. Bring to the boil and simmer until the vegetables are tender.
6. Either serve when sufficiently cooled or, for a smoother soup, blend the mixture then serve.