

Homemade Vegetable Soup



STEP 1: Gather Ingredients together.

- 1 leek
- 2 carrots
- 2 turnips
- 3 potatoes
- 1 onion
- Butter
- Vegetable stock
- Salt & Pepper



Gather utensils.

- Saucepan
- Measuring Jug
- Potato Peeler
- Bowl
- Wooden Spoon
- Knife



STEP 2

Cut the onion.



STEP 3

Wash the Leek.



STEP 4

Chop Leek.



STEP 5

Peel Carrot and
Parsnip.



STEP 6

Chop Carrot and Parsnip.



STEP 7:

Peel Potato.



STEP 8:

Turn on Hob.



STEP 9:

Put butter into the pot and heat until it softens.



STEP 10:

Add Leek and Onion to pot.



STEP 11:

Fry Leek and Onion.



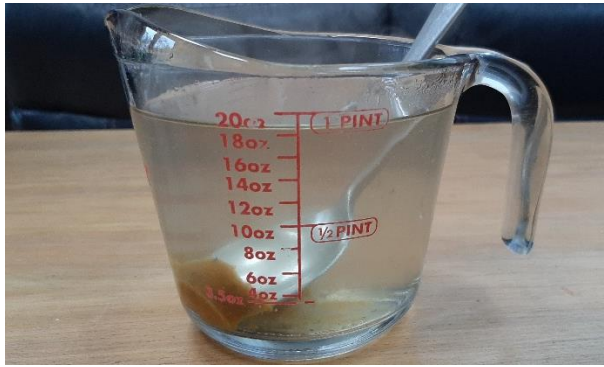
STEP 12:

Add stock cube to measuring jug.



STEP 13:

Boil your kettle.



STEP 14

Add 700ml of Hot Water to measuring jug.



STEP 15:

Add Stock, Carrot and Parsnip into Pot.



STEP 16:

Turn down heat and cook for 10 minutes



STEP 17:

After 10 minutes
Check Vegetables are soft.



STEP 18

Allow to cool for 5 minutes



STEP 19:

Blitz soup with blender until smooth



STEP 20:

Wash and Chop Chives

Add chives to soup and enjoy with porridge bread

