Vegetable Soup Recipes.

Make soup with children, allow them to prepare their own vegetables ready for cooking.



Ingredients

- 85g dried red lentils
- 2 carrots, quartered lengthways then diced
- 3 sticks celery, sliced
- 2 small leeks, sliced
- 2 tbsp tomato purée
- 1 tbsp fresh thyme leaves
- 3 large garlic cloves, chopped
- 1 tbsp vegetable bouillon powder
- 1 heaped tsp ground coriander

Method

STEP 1

Tip all the ingredients into a large pan. Pour over 1½ litres boiling water, then stir well.

• STEP 2

Cover and leave to simmer for 30 mins until the vegetables and lentils are tender.

STEP 3

Ladle into bowls and eat straightaway, or if you like a really thick texture, blitz a third of the soup with a hand blender or in a <u>food processor</u>.

GOES WELL WITH

- Irish soda bread
- Rustic bread