

# Best Ever Vegetable Soup

## **Ingredients:**

6 potatoes

4 carrots

1 whole cauliflower

1 onion (chopped and sauted in butter or olive oil)

¼ kent pumpkin

Generous dollop of cream

Mixed seasonal leafy greens (we used kale, chard, spinach, rocket) shredded or chopped small.

2 litres of chicken/vegetable stock (we used vegetta brand)

Salt and pepper

Herbs (we used parsley, thyme, and chives)

## **Method:**

Roughly chop and saute the onion in butter or olive oil until are soft. Don't them burn.

Dice the rest of the vegetables and add them to the onion.

Add the chicken/vegetable stock and heat to a simmer. Wait patiently, stir gently every 5 mins.

Add the finely chopped herbs and the salt and pepper until the taste is perfection.

Blitz with a stick blender or food processor that you have.

Serve with a dollop of cream and enjoy it!