



RECIPE PACKS



PREP TIME: 10 Mins
COOK TIME: 20Mins
SERVES: 6

Easy Vegetable Soup

Ingredients:

- 1 Tablespoons Olive Oil
- 1 Med Onion (Chopped)
- 2 Med Carrots (Peeled and roughly chopped)
- 2 Med Parsnips (Peeled and roughly chopped)
- 1 Med Turnip Peeled and chopped)
- 1 Fat clove of garlic (gratted)
- 2 Med Potatoes (peeled and cut into small cubes)
- 1 heaped tablespoon of fresh thyme leaves or rosemary
- 1 Ltr Veggie Stock
- 2 Small Bay leaves
- 150g Broccolini
- 1/4 tsp ground black pepper
- 1/4 tsp sea salt
- 50ml Milk
- 3 heaped tsp cornflour

Method:

Heat the oil in a large saucepan. Add the onion and carrot and cook over a Medium heat until the onion is soft, Add the garlic and cook for another minute.

Add the Parsnips, Potatoes, Turnip, (Thyme or Rosemary) and the stock. Stir well then add the bay leaves and salt and pepper. Bring to the boil, reduce to a low simmer and cook for about 15 Minutes or until the potatoes are cooked through.

Check the seasoning then add the Broccolini.

Make a slurry with the milk and cornflour then stir it into the soup. Bring the soup up to the boil again, Stiring all the time, It should now be nice and thick.

Serve immediately with bread rolls.

Enjoy!



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