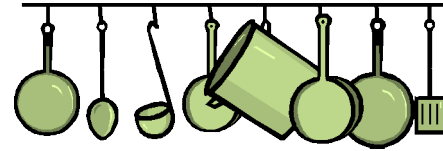


Winter Vegetable Soup



INGREDIENTS:

Stock cube, carrots, leeks, celery, parsnips, onions and salt and pepper
(Vegetables can be adapted to suit)

DIRECTIONS:

Break up the stock cube and add to a pot of boiling water. Meanwhile, thinly slice your chosen vegetables. Add to the boiling water and simmer for as long as desired (not too long if you prefer the vegetables crunchy).

Season and serve! If you prefer, you can blend your soup to create a smooth, filling, warming soup. Enjoy!

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