

Golden Vegetable Soup

Ingredients

1 onion

1 potato

1 carrots

25g butter / margarine

500ml boiling water

1 vegetable / chicken stock cube

Salt and pepper

Method

Peel all the vegetables that need to be peeled, then wash them thoroughly.

Chop the onion finely then chop the remaining vegetables.

Put the butter in a large saucepan then fry the onion, carrot and potato stirring for 5 minutes.

Add the water, stock cube, salt and pepper. Bring to the boil then reduce the heat to a simmer.

Simmer the soup for about 20 minutes to soften the vegetables.

Remove the soup from the heat then use a stick blender to blend until the soup is smooth.