



Vegetable Soup



Ingredients:

- 1 onion
- 2 carrots
- 2 sticks celery
- 2 potatoes
- 1 clove garlic
- ½ cup green beans
- 1 cup of Pumpkin
- 2 table spoons olive oil
- 1 can 4 bean mix, drained
- 1 can chopped tomatoes
- 1 litre chicken stock
- ½ cup of pasta (spirals/macaroni/penne)
- ¼ cup chopped herbs
- Salt and pepper to taste



Steps

1. Dice onions, carrot, potato, celery and garlic.
2. Heat large saucepan on medium heat, saute' diced vegetables for 5 minutes
3. Meanwhile, peel pumpkin and chop both into small pieces.
4. Add chopped pumpkin, beans, can tomato, chicken stock and boil for 10 minutes.
5. Add pasta and drain tinned beans, boil until pasta is cooked.
6. Add herbs and salt and pepper to taste