

Veggie alphabet soup

INGREDIENTS

- 1 onion, finely chopped
- 2 cloves garlic, chopped
- 1 red pepper, chopped
 - 3 carrots, chopped
- 3 stalks celery, chopped
- 1 can cannellini beans
- 1 cup alphabet pasta
 - 1 veg stock cube
 - 1 tbsp olive oil
 - 1 tsp fresh parsley
 - 1 tsp fresh thyme
 - 1 tsp fresh rosemary

METHOD

- Cook the onion, garlic and pepper in the olive oil for about 10 minutes till softened but not browned
 - Add the carrots and celery
- Add 2L of water and the veg stock cube and simmer for 15 minutes
 - Add the beans and pasta
- Finely chop all the herbs, add to the soup and cook for another 5-7 minutes or till the pasta is cooked through
- Check for seasoning and add a little salt and pepper if needed