



## Recipe

### Hearty Pasta Soup

Serves 4

#### Ingredients

- 1 tbsp oil
- 2 carrots, chopped
- 1 large onion, finely chopped
- 1 litre vegetable stock
- 400g can chopped tomatoes
- 200g mixed peas and beans
- 250g pasta
- Handful of basil leaves (optional)
- Grated cheese



#### Method

1. Heat oil in a pan. Fry the carrots and onion for 5 mins until starting to soften. Add the stock and tomatoes, then simmer for 10 mins. Add the peas and beans with 5 mins to go.
2. Once veg is tender, stir in the pasta. Return to the boil and simmer for 2 mins until the pasta is just cooked. Stir in the basil, if using. Season, then serve in bowls topped with a sprinkling of Parmesan and slices of garlic bread.