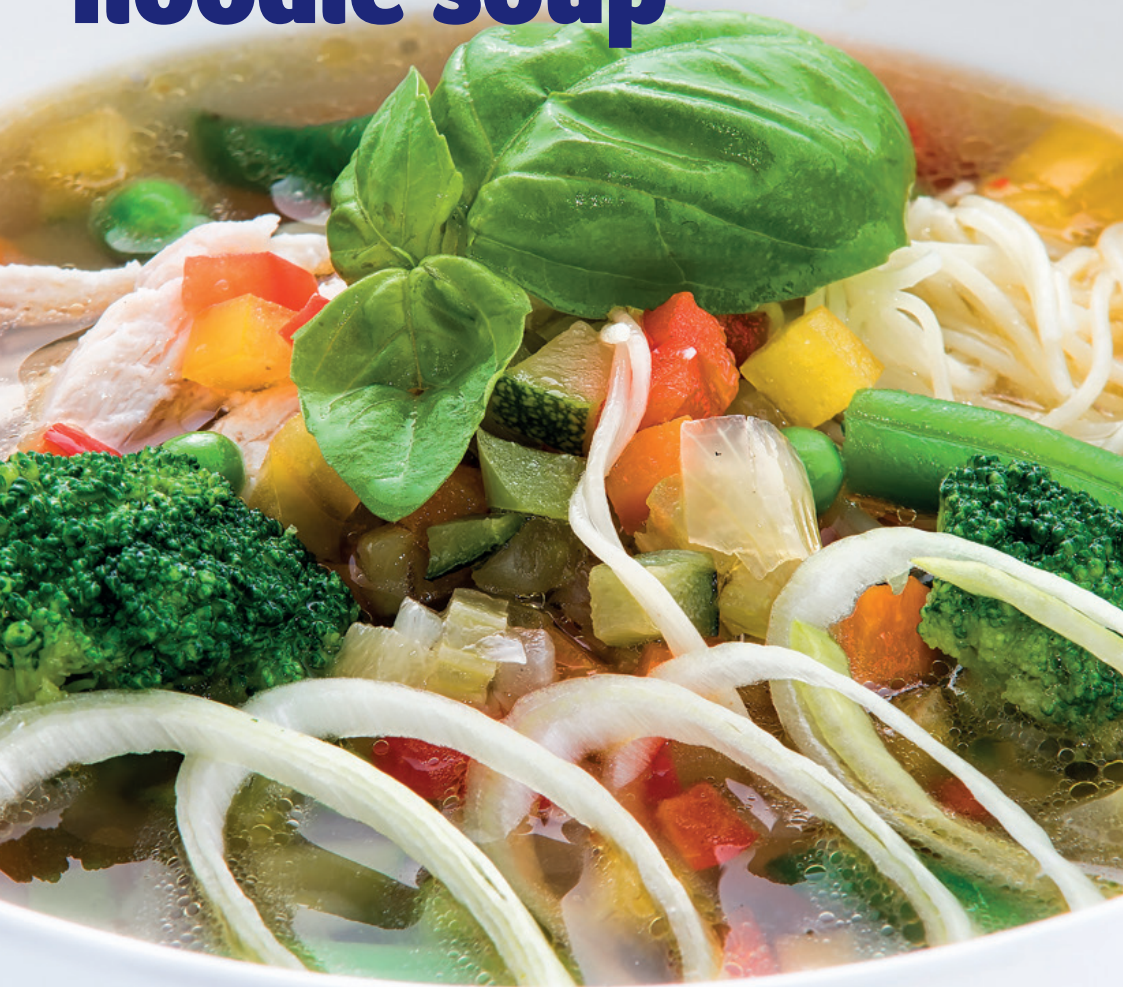


Veggie noodle soup



Veggie noodle soup

Serves: 4

Preparation time: 10 minutes

Cook time: 20 minutes

Ingredients

- 1 tbsp olive oil
- 1 brown onion diced
- 1 garlic clove, crushed
- 2 inch piece ginger, finely grated
- 2 carrots, diced
- 1 celery stalk, diced
- 6 cups salt reduced vegetable stock
- ½ frozen peas
- ½ red capsicum, diced
- ½ yellow capsicum, diced
- ½ cup green beans, chopped
- 1 zucchini, diced
- 1 broccoli head, diced
- 100g vermicelli noodles, cooked
- basil leaves to serve

Method

1. Heat oil in large pot over medium heat, then add onion, carrots and celery. Sauté for 5 minutes, or until vegetables start to soften. Add garlic and ginger, cook for 1 minute.
2. Add vegetable stock and bring to the boil, then add peas, capsicums, beans and zucchini. Reduce to simmer. Cook, stirring occasionally for 10 minutes.
3. Add noodles, simmer for 1 minute.
4. Top with basil leaves and serve.

