

# Leftover Minestrone Soup



*The perfect recipe to use up all those odds and ends from the fridge. Raw root vegetables, leafy veg, cooked leftover vegetables, pasta and rice can all be thrown into the pan. Just make sure they are added in the right order, so raw vegetables that need a bit longer go in first, then green vegetables and finally cooked ingredients.*

## Ingredients

*Serves 4*

2 tbsp. oil

1 onion

1–2 sticks celery (optional)

400g tin chopped tomatoes

1 chicken or vegetable stock cube

1 tsp dried mixed herbs

Roughly 3 mugs of assorted vegetables (*could include raw or cooked vegetables, such as carrots, celery, courgette, leek, peas or cabbage, peeled and cut into small chunks*)

1 mug cooked pasta or rice

Grated parmesan, or other cheese

Salt and pepper

## Method

1. Finely chop the onion and celery.
2. Fry the oil in a large saucepan, then add the onion and celery. Fry for a few minutes until softened.
3. Add the tin of chopped tomatoes, then refill the empty tin twice with water and add to the pan. Then add the stock cube, leave to simmer on a low temperature.
4. Prepare any raw crunchy vegetables (carrots, parsnips etc.) you are using into small chunks.
5. Then, add these to the pan and give it a good mix. Cook for 5 minutes to soften them.
6. When the harder vegetables have had time to cook, add the raw green vegetables (like broccoli, cabbage and peas) and simmer for another 5 minutes.
7. Finally, add any cooked vegetables, pasta or rice to the pan. Mix and simmer for 3 minutes. Finish off with salt and pepper and maybe some grated cheese!

