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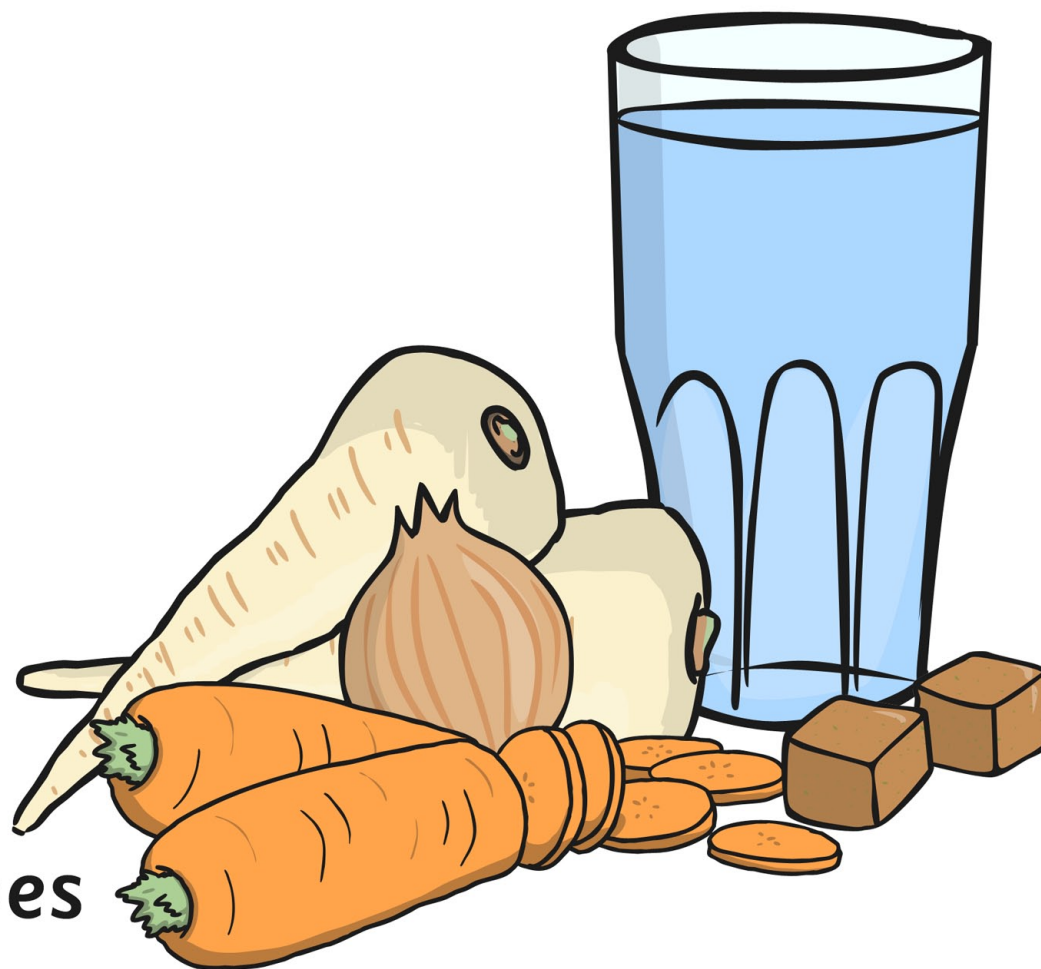


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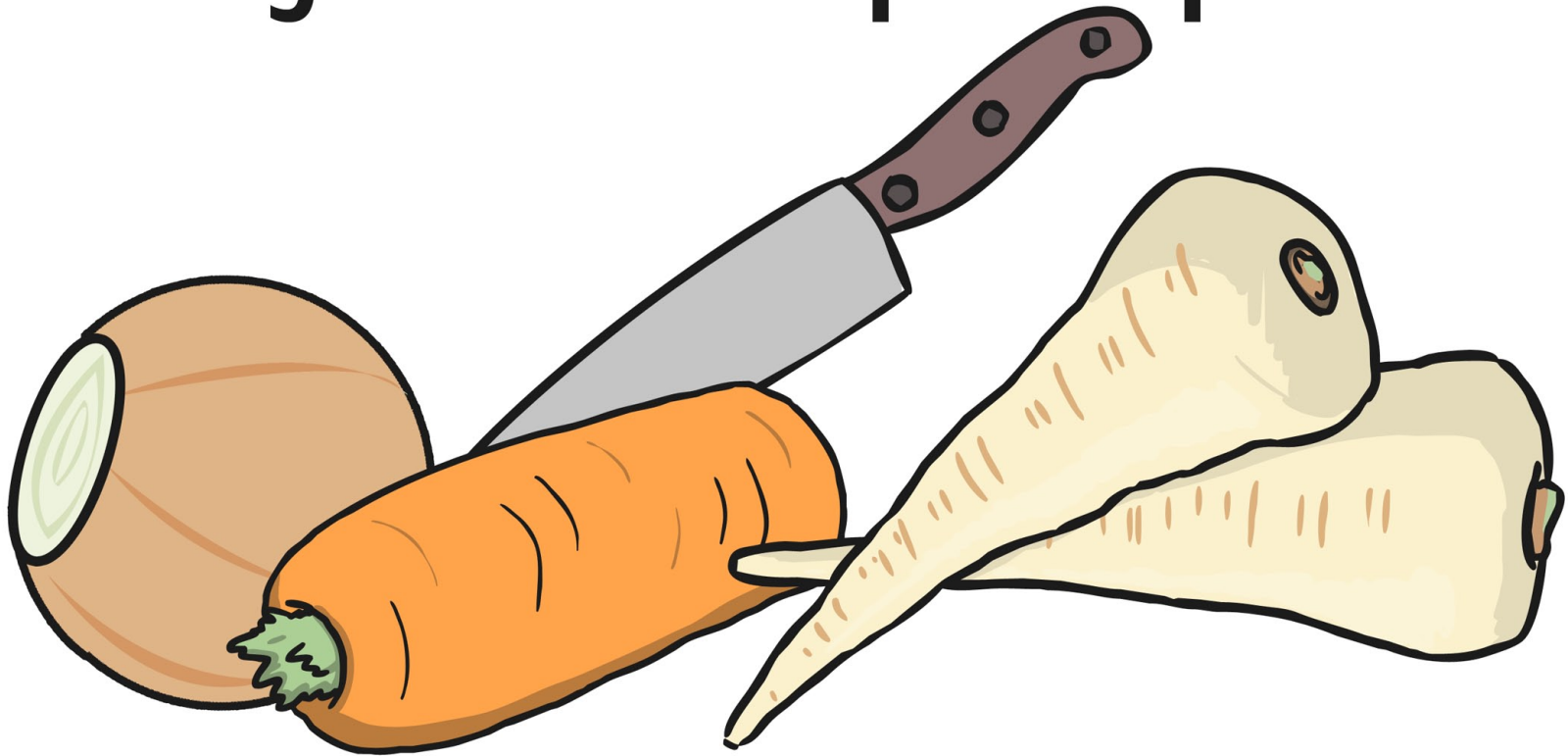
Vegetable Soup

Ingredients

- 2 carrots
- 2 parsnips
- 1 onion
- 1 pint of water
- 2 vegetable stock cubes



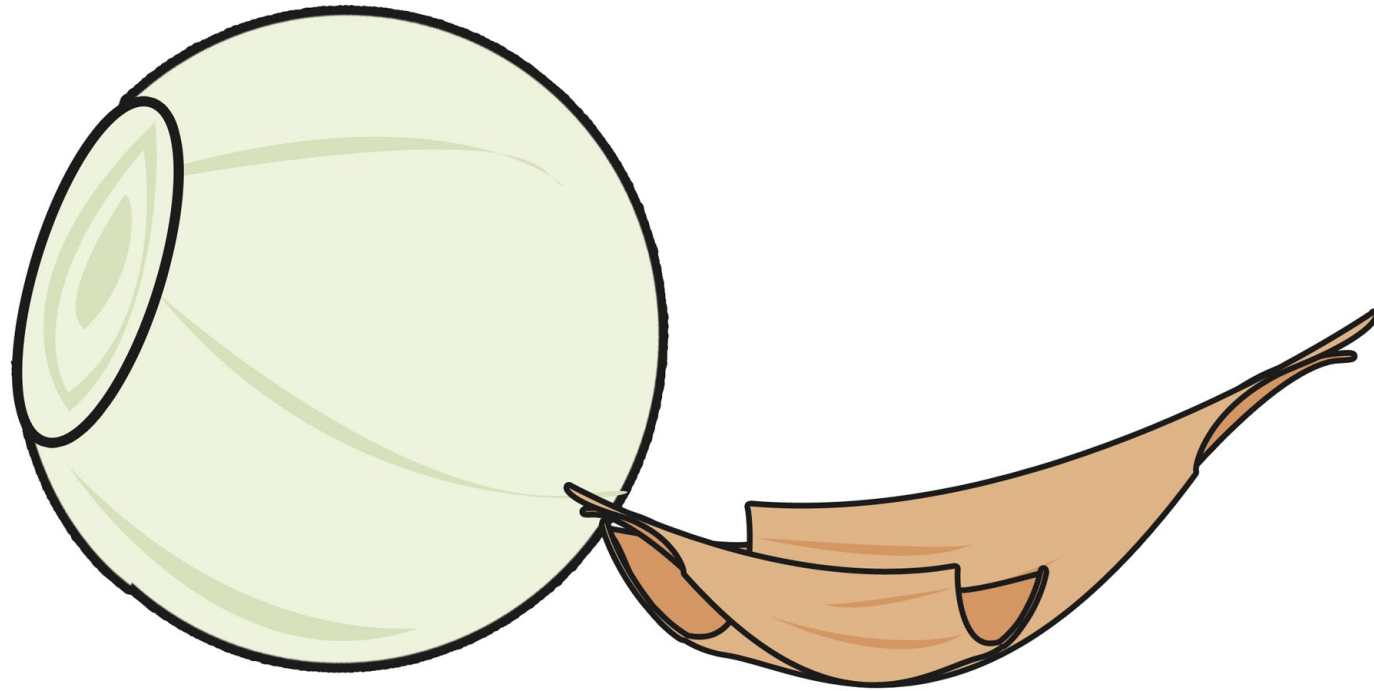
Vegetable Soup Recipe



1

Cut off the top and bottom of the carrots, parsnips and onion.

Vegetable Soup Recipe



2 Scrub the root vegetables and peel the onion.

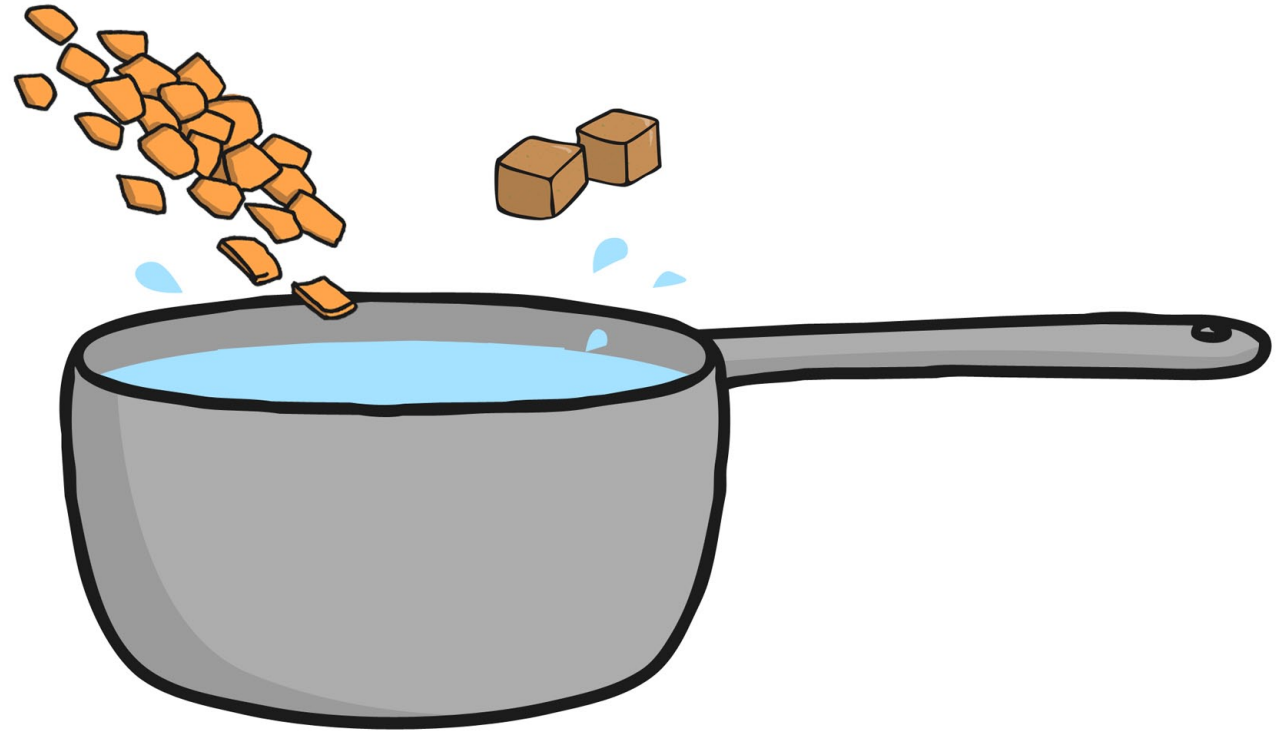
Vegetable Soup Recipe



3

Cut all the vegetables into cubes.

Vegetable Soup Recipe



4 Put vegetables into a saucepan with the water and stock cubes.

Vegetable Soup Recipe



5

Bring to the boil and simmer until the vegetables are tender.

Vegetable Soup Recipe



6 Either serve when sufficiently cooled or for a smoother soup, blend the mixture then serve.