

Italian Pasta soup

Ingredients- Per Table

- 75g Pasta bows
- 1 onion
- 2 sticks celery
- 1 carrot
- 2 potatoes
- 400g tinned tomatoes
- 1 bay leaf
- 1 tsp oregano
- 1 litre vegetable stock
- 1 tbsp oil
- grated parmesan

Method

1. Fill the kettle with water and boil.
2. Pour hot water into saucepan and add pasta. Simmer until Pasta is just tender but not completely cooked. Drain and rinse with cold water.
3. While the pasta is cooking start to prepare the vegetables
4. Peel and chop the onion.
5. Peel the potatoes and cut them in to bite size chunks.
6. Peel and chop the carrots into bite size chunks.
7. Wash the celery and chop into bite size chunks.
8. Heat the oil in a large saucepan, add onion and fry for 8 mins or until golden brown.
9. Next add the celery, carrot, potatoes, oregano, bay leaf and stir well.
10. Add the stock to hot water and stir to dissolve.
11. Add the stock and tomatoes to the saucepan, stir and bring to the boil.
12. When the soup is bubbling, turn down the heat, half cover the pan with the lid and simmer for 15 mins or until potatoes are tender.
13. Remove the lid and add the pasta to the pan, heat for 5 minutes.
14. Ladle the soup into your bowl and sprinkle with parmesan cheese.