4 COSY SOUP RECIPES

THE KING'S BREAD SOUP

What you need:

- 2 cups torn bread pieces
- 1 tablespoon butter
- 1 small onion, chopped
- 1 clove garlic, crushed
- 3 cups vegetable stock
- A handful of grated cheese

1. Melt the butter in a saucepan and cook the onion until soft.
2. Add the garlic and stir for one more minute.
3. Pour in the stock and add the bread pieces.
4. Stir until the bread breaks down and the soup thickens.
5. Sprinkle cheese on top and serve warm, it's fit for a king!



RAINBOW VEGGIE SOUP

What you need:

- 1 tablespoon butter or oil
- 1 small carrot, chopped
- 1 small potato, diced
- ½ cup peas
- ½ cup sweetcorn
- 3 cups vegetable stock
- A pinch of herbs you like!

1. Heat the butter in a pot and add all the chopped veggies.
2. Stir for a few minutes until they start to soften.
3. Pour in the stock and add the herbs.
4. Simmer until the veggies are soft.
5. Add a little salt or pepper, and enjoy a rainbow in a bowl!

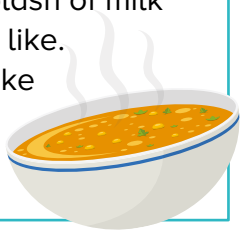


GOLDEN CORN CHOWDER

What you need:

- 1 tablespoon butter
- ½ onion, chopped
- 1 cup corn kernels (fresh, frozen, or tinned)
- 1 small potato, diced
- 2½ cups vegetable stock
- A splash of milk (optional)

1. Melt the butter in a saucepan and cook the onion until soft.
2. Add the corn and potato, then pour in the stock.
3. Simmer until potato is soft.
4. Mash or blend until creamy, then stir in a splash of milk or cream if you like.
5. Serve hot! It's like a soup full of sunshine!

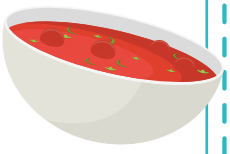


MAGIC TOMATO SOUP

What you need:

- 1 tablespoon olive oil
- 1 tin (400g) chopped tomatoes
- ½ onion, chopped
- 1 clove garlic, crushed
- 1 cup vegetable stock
- 1 tablespoon cream

1. Heat the oil in a pan and cook the onion and garlic until soft.
2. Add the tomatoes and stock.
3. Simmer for 10 minutes, then blend until smooth.
4. Stir in a spoonful of cream for extra magic!
5. Serve with toast or breadsticks for dipping.



GET AN ADULT TO HELP!