



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

Pasta and Vegetable Soup

Ingredients:

125 g	Small pasta shapes (if possible the ones for soup, if not available ordinary small ones are fine)
250 g	Carrots diced
250 g	Courgettes diced
2	Large celery sticks chopped
1	Large onion chopped
125 g	Cabbage shredded
1	Clove garlic, crushed
600 ml	Vegetable stock
300 ml	Passata, or carrot juice or tomato juice
	Salt and pepper

Directions

1. Place all the vegetable ingredients into a saucepan with the stock and juice.
2. Bring to the boil, reduce heat and skim off any scum that is on the surface.
3. Add pasta and season to taste. Cover pan and simmer for 15-20 mins or until vegetables are tender.
4. Ladle into individual soup bowls and enjoy.

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