



# SUMMER VEGETABLE MINISTRONE SOUP

## Ingredients:

- 3 tbsp olive oil
- 2 leeks, finely sliced
- 2 celery sticks, finely chopped
- 2 courgettes, quartered lengthways then sliced
- 4 garlic cloves, finely chopped
- 1l vegetable stock
- 250g asparagus (optional), woody ends removed, chopped
- 100g peas, fresh or frozen
- 200g broad beans
- small bunch basil, chopped
- crusty bread , to serve

## Method:

1. Heat the oil in a large saucepan, add the leeks and celery, and cook for 8 mins until soft.
2. Add the courgettes and garlic. Cook gently for 5 mins more.
3. Pour in the stock and simmer, covered, for 10 mins.
4. Add the asparagus, peas and broad beans, and cook for a further 4 mins, until just cooked through.
5. Stir in the chopped basil and season well.
6. Scatter with basil leaves and serve with crusty bread.

