Vegetable Soup

Ingredients

200g chopped raw vegetables, such as [onions, celery and carrots](https://www.bbcgoodfood.com/glossary/onion)

[](https://www.bbcgoodfood.com/glossary/onion)

300g [potato](https://www.bbcgoodfood.com/glossary/potato)

[](https://www.bbcgoodfood.com/glossary/potato)

* 1 tbsp oil
* Stock cube and 700ml of water.

Method

1. Fry 200g [chopped](https://www.bbcgoodfood.com/content/top-five-paring-knives) raw vegetables with 300g potatoes, [peeled](https://www.bbcgoodfood.com/content/test-five-best-peelers) and cubed, in 1 tbsp oil for a few mins until beginning to soften.
2. Cover with 700ml stock and [simmer](https://www.bbcgoodfood.com/content/top-five-non-stick-frying-pans) for 10-15 mins until the veg is tender. [Blend](https://www.bbcgoodfood.com/content/top-five-hand-blenders) until smooth, then season.