Vegetable Chowder

Ingredients

1 onion
1 carrot
1 leek
1 potato
1 celery stick
1x 10ml spoon oil
600ml stock (water and stock cube)
1 x 15ml spoon coriander, chopped

Equipment

Chopping board, knife, vegetable peeler, measuring spoons, saucepan, measuring jug.

1. Peel and chop the onion.

2. Top and tail the carrot, then peel and dice.

© Crown copyright 2008

3. Top and tail the leek, then slice.

4. Peel and cube the potato.

5. Slice the celery.

6. Heat the oil in a saucepan and fry all the vegetables, except the potatoes, for 5 minutes.

7. Add the stock to the saucepan and bring to the boil.

8. Add the potatoes and simmer for 20 minutes.

9. Stir in the chopped coriander and serve.

© Crown copyright 2008

© Crown copyright 2008