

SP's Soup

INGREDIENTS

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| 2 Tbsp oil | 1 cup soup mix |
| 1 leek, halved and sliced | 1 large carrot |
| 125g rindless shortcut bacon, diced | 2 medium potatoes |
| 1 bacon bone | 2 celery sticks, sliced |
| 2 cloves garlic, crushed | 1 large zucchini, sliced |
| 2 cups beef stock | 1 Tbsp parsley, chopped |
| 4 tomatoes, peeled and chopped | Salt and pepper to taste |
| 1 Tbsp tomato paste | Parmesan, grated |
| 4 cups water | |

METHOD

1. Heat oil in large soup pot. Add leek, bacon and garlic. Cook for 2-3 minutes.
2. Add stock, bacon bone, tomatoes, tomato paste, water, soup mix and bring to boil.
3. Reduce heat to low. Cover and cook for 30 minutes.
4. Add carrot, potatoes and celery and cook for a further 30 minutes.
5. Add zucchini, parsley, salt and pepper. Cook for a further 5-10 minutes. Remove bacon bone.
6. Sprinkle with grated parmesan.

Serve with crusty bread.

