

Winter Vegetable Soup

Calories: 785.6 kcal

Servings: 1

Time: 30 Mins

Ingredients

- 30.00 g Beans
- 1.00 tsp Butter
- 50.00 g Carrots
- 50.00 g Celery
- 1.00 clove Garlic (crushed)
- 40.00 g Onions
- 1.00 tbsp Parsley (fresh)
- 30.00 g Savoy Cabbage
- 1.00 whole Ultra Lite Beef Sachet
- 2.00 cups Water
- 60.00 g Zucchini

Instructions

1. Chop all vegetables; cabbage, carrot, celery, zucchini and onion.
2. Melt butter in saucepan and fry garlic and onion until transparent. Add vegetables to saucepan and stir to combine.
3. Add water and beef sachet and bring to boil. Simmer until all vegetables are cooked.
4. Garnish with fresh parsley and serve.