

Mixed Vegetable Soup

Total time 45 mins 35 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

0.5 broccoli, cut into small

florets

100 g carrots, sliced
1 courgette, sliced
1 red pepper, sliced
150 g sugar snap peas,

trimmed

800 ml vegetable stock3 tbsp Kikkoman Naturally

Brewed Soy Sauce

2 pinch of sugar
1 tbsp rapeseed oil
1 red onion, sliced

0.33 bunch flat leaf parsley, chopped

0.5 bunch coriander, chopped2 spring onions, chopped

PREPARATION

Step 1

Bring the vegetable stock to a boil in a large saucepan. Season to taste with soy sauce, bay leaves, sugar and rapeseed oil. Add the prepared vegetables and cook for about 5 minutes.

Step 2

Stir the sliced onion into the hot vegetable stock as well and cook for a further 5 minutes.

Step 3

Put the finished vegetable soup into deep plates and garnish with parsley, coriander and spring onions.