

# Mixed Vegetable Soup

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

## INGREDIENTS

4 portion(s)

<b>0.5</b>	broccoli, cut into small florets
<b>100 g</b>	carrots, sliced
<b>1</b>	courgette, sliced
<b>1</b>	red pepper, sliced
<b>150 g</b>	sugar snap peas, trimmed
<b>800 ml</b>	vegetable stock
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>2</b>	bay leaves
<b>2 pinch</b>	of sugar
<b>1 tbsp</b>	rapeseed oil
<b>1</b>	red onion, sliced
<b>0.33 bunch</b>	flat leaf parsley, chopped
<b>0.5 bunch</b>	coriander, chopped
<b>2</b>	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.