KIKKOMAN

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 stock
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	bay leaves
2 pinch	of sugar
1 tbsp	rapeseed oil
1	red onion, sliced
0.33 bunch	flat leaf parsley, chopped
0.5 bunch	coriander, chopped
2	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.