

Winter Tomato Soup



Serves 4



Ingredients

1 onion, peeled and chopped	1 tbsp tomato puree
1 carrot, peeled and chopped	750ml low salt vegetable stock cube
1 stick celery, washed and chopped	1 tbsp horseradish sauce (optional)
1 tin tomatoes	3 dessert spoon half fat crème fraiche

Method

1. Put the vegetables into pan and dry fry until softened.
2. Add the tomatoes, tomato puree and stock. Bring to the boil and simmer until veg is soft.
3. Blend until smooth.
4. Stir in horseradish and crème fraiche and reheat gently.

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