

Tomato Soup



Serves 4



Ingredients

1 large onion, peeled and chopped	400g tinned chopped tomatoes or fresh
1 stick celery, washed and chopped	peeled chopped tomatoes
300ml water	1 tsp tomato puree
1 chicken or vegetable stock cube	1 tbsp oil

Method

1. Heat the oil in a saucepan.
2. Add the onion and celery and cook over a high heat for 2-3 minutes.
3. Add the tomatoes, tomato puree, stock cube and water to the pan.
4. Bring to the boil and simmer for 20 minutes.
5. Blend if preferred and enjoy with crusty bread!

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