SUMMER VEGETABLE SOUP

Equipment
sharp knife  measuring scales
measuring spoons  wooden spoon
measuring cups

Ingredients

675 grams ripe tomatoes, chopped  3 tablespoons olive oil
1 large onion, finely chopped  1 tablespoon sundried tomato paste
450 grams zucchini, trimmed & roughly chopped
3 new potatoes, diced  2 garlic cloves, crushed
5 cups vegetable stock/water  4 tablespoons shredded basil
2/3 cup grated parmesan cheese  salt & pepper

Method

1. Heat the oil in a large pan, add the onion and cook gently for about 5 minutes, stirring constantly until softened.

2. Stir in the sun-dried tomato puree, chopped tomatoes, zucchini, potatoes and garlic. Mix well and cook gently for 10 minutes, shaking the pan often.

3. Pour in the stock or water. Bring to the boil, lower the heat, half cover the pan and simmer gently for 15 minutes or until vegetables are just tender. Add more stock or water if necessary.

4. Remove the pan from the heat and stir in the basil and half the cheese. Taste for seasoning. Serve hot, sprinkled with the remaining cheese.