



Make your own...

Lentil Soup

Ingredients:

- ✓ 1/2lb (230g) Lentils
- ✓ 4 Carrots
- ✓ 1 Small Turnip
- ✓ 6 Vegetable Stock Cubes
- ✓ 2pts Boiling Water
- ✓ Pepper



Intructions:

1. Add stock cubes to a large saucepan. Add the boiling water and stir.
2. Bring to the boil, then add lentils and cook for 15 minutes.
3. Grate the carrots and turnip. Add both to the saucepan and stir. Cook for a further 20 minutes.
4. Add pepper to taste.
5. Pour into bowls and enjoy!



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