

**SERVES: 2 LITTLE ONES AND 2 ADULTS**

## **WHAT YOU'LL NEED**

200ml no-salt vegetable stock  
200g passata  
1 onion, diced  
1 celery stick, diced  
1 leek, finely diced  
1 courgette, half moons  
1 carrot, finely diced  
1 garlic clove, crushed  
1 tbsp tomato paste  
Olive oil  
1 can of butter beans  
Parmesan  
Fresh parsley to serve

## **METHOD**

Chop up all the vegetables and add to a pan with a dash of olive oil. Sauté until soft for about 8 - 10 minutes. Add all the wet ingredients and the beans and simmer gently for 30 minutes.

Serve with grated cheese and fresh parsley.

You can blend or mash this for a super yummy smooth soup for even smaller little ones.

## **TOP TIP**

This is a really good one for the freezer, so make a batch and freeze the leftovers. It's also a great recipe for the slow cooker, so pop everything in and walk away.

