

VEGETABLE, BACON & RISONI SOUP

<i>Ingredients</i>	<i>Equipment</i>
4 Spring Onions	Large Saucepan
125 Grams Bacon	Chopping Boards
2 Cloves Garlic	Knives
1 Carrot	Grater
2 Celery Stalks	Peeler
1 Zucchini	Measuring Jug
2 Tomatoes Peeled	Cup Measurement
2 Vegetable Stock Cubes	Garlic Crusher
6 Cups Water	
1/3 Cup Risoni Pasta	
Salt & Pepper to taste	
Olive oil	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Peel and crush the garlic**

- 4. Top and tail spring onions and slice finely**
- 5. Peel and grate the carrot**
- 6. Chop bacon finely**
- 7. Slice celery finely**
- 8. Chop zucchini finely**
- 9. Chop tomatoes finely**
- 10. Heat olive oil in the large saucepan**
- 11. Add spring onion, bacon and garlic, cook until soft**
- 12. Add carrot, celery, zucchini, cook stirring for 5 minutes**
- 13. Add tomatoes, water and stock cubes, stir to combine. Bring to boil, reduce heat to low. Cover, simmer, stirring occasionally for 45 minutes or until vegetables are soft**
- 14. Stir in risoni. Cook for 12 to 15 minutes or until risoni is tender. Season with salt and pepper.**