

Vegetable and Noodle soup



Ingredients

- 6 cups vegetable stock
- 1 medium onion finely chopped
- 2 celery sticks chopped
- 2 medium carrots peeled and chopped
- 1 medium potato peeled and chopped
- 1 medium parsnip peeled and chopped
- 1/3 cup broken dried spaghetti

Method

1. Heat 1 cup stock in a large saucepan over medium heat until simmering. Pour stock into a heatproof jug and set aside. Wipe saucepan with paper towel.
2. Heat oil in the saucepan over medium heat. Add onion and cook, stirring occasionally for 3 minutes until tender. Add celery, carrots, potato and parsnip and cook, stirring occasionally for 5 minutes.
3. Stir in reserved and remaining 5 cups stock. Cover and cook, stirring occasionally, over medium to low heat for 25 minutes or until vegetables are just tender. Stir in spaghetti, season with salt and pepper. Simmer, stirring occasionally, for 10 minutes or until spaghetti is tender.
4. Ladle into bowls and serve.