



# Slow Cooker Easy veg soup

## Ingredients

Serves: 4 - 6

### Ingredients

- 3 Carrots
- 1 Parsnip
- 2 sticks Celery
- 1 Onion
- 1 sweet potatoes
- 1 small turnip (or wedge of swede or butternut squash)
- 4 cups Stock (veg or chicken )
- Pinch of coriander



Cook either on high for 4 hours or low for 5 hours.

### Instructions

1. Peel and roughly chop the vegetables – or you can grate the carrot / parsnips if you prefer.
2. Add to slow cooker, and cover with stock.
3. Season with salt and pepper.
4. Switch onto high until simmering, then either leave to cook for a total of 3 hours, or then switch onto low and cook for 5 hours.
5. Once the vegetables are soft blitz with a stick blender, adding a little more stock if needed.

### Recipe Notes

- To make a heartier version add a handful of red lentils