**Soup**

**Equipment**

Chopping board

Vegetable knife

Measuring jug

**Ingredients**

1 onion

1 carrot

1 leek

1 potato

1 celery stick

1 x 10ml spoon oil

1 x stock cube (vegetable or chicken)

600ml water

1 tablespoon fresh coriander (optional)

**Leak-proof container to take it home in**

**cm**

**Method**

1. Peel and chop the onion using the bridge or claw method.

2. Top and tail the carrot, then peel and dice.

3. Top and tail the leek, then slice.

4. Peel and cube the potato.

5. Slice the celery.

6. Heat the oil in a saucepan and fry all the vegetables, except the potatoes, for 5 minutes.

7. Add the stock cube to 600ml of water to the saucepan and bring to the boil.

8. Add the potatoes and simmer for 20 minutes.

9. Stir in the chopped coriander and serve.