**Vegetable Soup**

**Ingredients**

1 Tablespoon olive oil
1 brown onion, finely chopped
2 garlic cloves, crushed
1 carrot, peeled and grated
1 turnip, peeled and grated
1 potato, peeled and grated
1 zucchini, grated with skin left on
400g tin crushed tomatoes
5 teaspoons stock powder
2 Litres boiling water
1 cup rosini pasta

¼ cup fresh basil leaves, torn or chopped

**Method**

Heat oil in a large pot over a medium heat.

Add garlic and onion. Cook, stirring until onion is translucent.

Add carrot, turnip, potato and zucchini. Cook, stirring occasionally for 5 minutes or until the vegetables have started to soften.

Add tomatoes, stock powder and 2 litres of boiling water. Cover. Bring to the boil.

Reduce heat and simmer for 15 minutes.

Meanwhile kitchen station can be cleaned up and table set.

Add rosini pasta and season with salt and pepper. Stir. Simmer uncovered for a further 10 minutes or until pasta is tender. Stir in basil. Serve.