



# GRAN'S PEA SOUP!



## What you'll need:

- Olive oil
- 2 onions, peeled and finely chopped
- 4 handfuls fresh or frozen peas
- 1.1 litres organic stock
- 255g dried spaghetti, broken into 2.5cm pieces
- Salt (optional)
- Freshly ground black pepper
- 1 small handful of fresh flat-leaf parsley, chopped
- Adult Assistance
- Frying pan
- Bowls
- Pot
- Ladle



1. Pour some olive oil into a frying pan. Then, add the onions and fry on low heat for about 10 minutes.



## METHOD

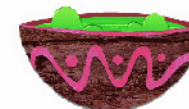
2. Next, stir in the peas and stock. Wait until it boils, then turn the heat down and let it simmer for another 8-10 minutes.



3. While that's going, bring some water (salted if you like) to the boil and cook your spaghetti until it's only half-cooked, then drain and add it to the pea soup to finish cooking.

4. When the pasta is cooked, taste the soup and season with salt and pepper if you like.

5. Ladle the soup into bowls.



6. Then, sprinkle with the parsley.

