

## Simple Lentil Soup



### Ingredients:

500g bag of carrot batons  
2 leeks  
250g red lentils  
4 vegetable stock cubes  
3 pints water

### Method

1. Wash hands and put on apron!
2. Snap carrot batons into little pieces and put in the pot.
3. Wash leeks and cut in half (Adult)
4. Use scissors to cut leeks into little pieces. Put in pot.
5. Add lentils, stock cubes and water.
6. Put pot on cooker and bring to boil.
7. Stir regularly, adding more water if desired.
8. Simmer for half an hour.
9. Allow to cool then enjoy!