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Erasmus+ Programme  
of the European Union



## Veggie soup from leftovers



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**Number of people:** 4

**Keywords:** Vegetarian Leftover Veggies

**Season:** Select a season

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### Ingredients and quantity:

leftover veggies (cooked or raw)

scraps of meat, ham

onion (if you have it), salt or other of your favourite spices

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**Preparation:** 20 mins

**Difficulty:** Easy

- \* Chop & fry the onion gently till translucent.
- \* Add raw, chopped vegetables and fry gently for 5 mins.
- \* Add water to cover, salt, spices, and simmer till the veggies are cooked, about 10 mins.
- \* Add the ready-cooked veggies and any cooked meat scraps, add more water if it looks too thick, and simmer for 3-5 mins.
- \* Good to serve with bread and green salad.