

Colonial Style Vegetable Soup (serves 8)

Ingredients:

- 8 cups of vegetable stock
- 1 turnip
- 1 swede
- 3 potatoes
- 1 onion
- 4 carrots
- 1 piece of pumpkin
- 1 cup of rice
- 1 cup of cooked warrigal greens

Method:

1. Place the vegetable stock in a large pot and put it on the stovetop, turn the heat to high and let it come to the boil
2. Peel the turnips, swedes, potatoes, carrots with a peeler
3. Peel the onions and pumpkin with a knife
4. Cut all vegetables into small cubes and add to pot
5. Add rice to pot and boil until the vegetables and rice are cooked, this will take around 20 minutes
6. Once the vegetables are soft, add the chopped warrigal greens and stir
7. Turn the pot off and add some salt and pepper