

Fridge Leftovers



Ingredients

- 2 Carrots
- 1 Parsnip
- 1 Red Pepper
- 1 Onion
- 1 Small head of broccoli
- 2 Garlic cloves
- 1 Low-salt stock cube(veg)
- 150g grated cheese
- 1 Teaspoon of mixed herbs
- 2x400g Cans of chopped tomatoes

Method

1. Heat oil in a pan on medium heat and add the onion
2. Slice carrots and parsnip, and add to pan
3. Add the canned tomatoes and then half fill can with boiling water and add
4. Add peppers and roughly chopped broccoli head
5. Add crushed garlic cloves, crumbled stock cube and mixed herbs
6. Give it all a stir, put lid back on and leave to bubble for 20mins
7. Once cooked, blend until smooth, melt the cheese in and serve with pasta