**Vegetable Soup with Cheesy Croutons**

**Ingredients**

¼ leek, sliced
⅛ tsp minced garlic
½ celery stalk
½ carrot
75g sweet potato
¼ zucchini
100g crushed tinned tomatoes
100g red kidney beans, rinsed and drained
500ml vegetable stock
¼ tsp cumin
¼ tsp coriander
1Tblsp soup pasta

Baguettes
grated tasty cheese and parmesan

**Method**

1. Spray a large saucepan with oil.
2. Add the leek and garlic and cook over a medium heat until it is soft.
3. Add the rest of the ingredients and bring it to the boil.
4. Then simmer until the vegetables are soft.
5. Serve with cheesy croutons.

To make cheesy croutons:

1. Slice French bread or baguettes into 1cm slices.
2. Sprinkle a mixture of tasty cheese and parmesan on each slice.
3. Place on a baking paper lined oven tray.
4. Bake at 180°C for 10-15 minutes