**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