

PEOPLE'S KITCHEN

Courgette, mint and pea soup



Ingredients

- 2 tbsp olive oil
- Knob of butter
- 1 small onion, chopped
- 2 small courgettes, thinly sliced
- Pinch of salt and black pepper
- 300g frozen peas
- 500ml vegetable stock
- Handful of mint
- Handful of watercress

Method

Put the oil and butter into a pan on a medium heat. Sauté the onion until soft, but without colour, then add the courgettes, season and cook for about five minutes.

Stir in the peas, mint and watercress, add the stock, boil, and then simmer for a few minutes. Check the seasoning; blend the mixture, thinning it with water if necessary

Garnish with mint

Serve with French bread