

Hearty bean and vegetable soup

Servings: 6

Prep Time: 20min

Cook Time: 90min



Ingredients

- 1x 410g can baked beans
- 1x 410g can butter beans
- 2 litres (8 cups) chicken stock (see recipe for homemade or use 2 stock cubes)
- 3 leeks, halved
- 4 carrots, cubed
- 4 potatoes, cubed
- 5 ml crushed garlic
- 1 onion, chopped
- 250 ml soup mix

Directions

1. Prepare the vegetables.
2. Place all the ingredients for the soup in a large pot.
3. Bring to the boil, then reduce the heat and gently simmer for about one and a half hours or until vegetables are very tender.
4. Serve hot with crusty bread.