

Lin's Quick Curried Vegetable Soup

1 large onion chopped

1 stick celery, chopped

1 Tbsp butter

Left over vegetables, brocolli, sweet potato, squash, carrots...

1 litre meat stock (I like low sodium chicken broth)

1 jar of PC Yellow Thai Curry cooking sauce

This recipe is an invention of my sister Lin, the master of quick and really tasty. Sauté onions and celery in butter in large saucepan until soft, add meat stock, vegetables and cooking sauce. Heat thoroughly and simmer for 10 minutes. Pure the vegetables with a hand held blender and serve. Yummy and really fast.