Orzo and tomato soup 😊

**Ingredients:**

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| 1  2  2  1 tbsp  1  1  150g  700ml  2 tbsp | Chopped onion  Chopped celery sticks  Crushed garlic cloves  Tomato puree  Can of chopped tomatoes  Can of chickpeas  Orzo pasta  Vegetable stock  Basil pesto |

**Method:**

* + Add a little oil to a saucepan and cook the chopped onion and celery for 10 – 15 minutes on a low heat until soft.
  + To the onion and celery add the crushed garlic and continue to heat for 1 minute.
  + Stir in the tomato puree, chopped tomatoes, chickpeas, pasta and vegetable stock. Bring to the boil and then simmer for 8 minutes.
  + Stir in the pesto at the end and then serve in bowls with crusty bread 😊



Please remember to send in your photos of you cooking the recipe and the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739