



# Baby Marrow Soup

SERVES 4

## INGREDIENTS

- 1 tbs olive oil
- 1 onion, finely chopped
- 1 garlic clove, crushed
- 700g baby marrow, diced
- 1 litre salt reduced chicken stock (or vegetable stock)
- 1 tbs chopped marjoram
- Salt and pepper, to season

## METHOD

1. Heat the olive oil in a medium saucepan and sauté the onion and garlic until it is translucent.
2. Add the baby marrow and cook stirring for 5 minutes or until just tender. Add the stock and marjoram, bring to the boil, then reduce heat, cover, and simmer for 20 minutes.
3. Allow to cool slightly then puree in a food processor and season to taste.

