

## Iceberg Lettuce Soup

- 40g butter
- 1 leek, trimmed, washed, finely sliced
- 1 small iceberg lettuce, outer leaves removed, finely shredded
- 1 bunch fresh rocket, chopped
- 4 cups (1 litre) Campbell's vegetable stock
- 2 cups (300g) frozen minted peas, thawed
- Salt & freshly ground pepper
- 1/3 cup chopped fresh continental parsley
- 1/3 cup (60g) macadamias, chopped
- Crusty bread rolls, to serve

### 1. Step 1

Melt the butter in a large saucepan over a medium heat. Stir in the leek, lettuce and rocket. Cover and cook, stirring occasionally, for 6 minutes or until wilted.

### 2. Step 2

Add the stock and cook for 5 minutes. Stir in peas and cook a further 3 minutes. Season with salt and pepper. Place in a food processor or use a hand blender and process until smooth.

### 3. Step 3

Divide soup among serving bowls. Combine parsley and macadamias and sprinkle over the soup. Serve soup with crusty