## Healthy Boil Up Serves 6

## **Ingredients**

3 L Water

300g Lean beef, chicken or pork, cut into bite sized pieces

1 Onion finely chopped

2 cloves Garlic, crushed

3 medium Potatoes or kumara cut into small pieces

1/4 medium Pumpkin cut into cubes

3 cups Fresh vegetables (carrots, peas, corn, celery, green

beans, red capsicum), thinly sliced

6 cups leafy greens Silverbeet, spinach, puha or cabbage thinly sliced 1 can (400g) Legumes drained (kidney beans, lentils, chickpeas)

## Method

In a large pot add meat, onion, garlic and stock powder. Gently bring to the boil.

Add prepared root vegetables and simmer for approximately 20 mins until soft.

Add green leafy vegetables and tinned beans. Cook for a further 10 minutes until soft

Skim off any fat and season to taste.

Serve with homemade bread or crunchy wholegrain bread.

