



Vegetable stock

Ingredients

- Carrots
- Zucchini
- Onions
- Garlic cloves
- Celery
- Filtered water
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Kitchen Equipment

- Glass pot
- Peeler
- Knife
- Wooden board
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Peel the carrots and cut them in bite-size pieces. Then put them in the glass pot where you are going to make your vegetable stock.



Cut the onions in bite-size pieces and add them to the pot.



Cut the celery stalks in smaller pieces and add them to the pot.



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Cut the zucchini into bite-size pieces and add to the pot as well.



Peel and then cut in half some garlic cloves. Add them to the pot as well.



Add filtered water into the pot to cover all the vegetables.



Cook them until they get soft. Make sure they don't get overcooked, to avoid them getting mushy.



The Vegetable stock last in the fridge for a few days. You can always make a big batch and store some in the freezer.

