**“Knife Skills” Soup**Serves 6

*After six weeks of learning the basics of safety and sanitation, we start into “knife skills.” With a kitchen full of chopped onions, celery and carrots we make this simple soup as our first cooking lab. It’s a very simple, satisfying soup that can be made in about half an hour*

-In a large pot, heat 6 cups of chicken stock.

-Prep your vegetables

* 1 large Onion, diced
* 2 ribs of Celery, diced
* 2 Carrots, diced
* 2 oz Vegetable Oil

-In a sauté pan heat the oil, then “sweat” the vegetables for 4 minutes but do not brown them.

-Add vegetables to heated chicken stock

-Bring soup to a simmer.

-Add remaining garnish

* 1 (14oz) can of Diced Tomatoes
* 1 (14oz) can of White Beans
* 1 tablespoon Pesto
* 1 teaspoon Tapatillo

Season with salt & pepper

-Simmer for 15 minutes.