



## **Cream of Green Bean and Onion Soup**

250g Sliced BEANFIX green beans  
6 tblsp Butter  
4 Onions  
1 tblsp Flour  
500ml Milk  
250ml Chicken stock  
1 tsp Salt  
Black pepper, freshly ground in GRINDER  
6 Rounds French bread  
1 tblsp Prepared mustard  
6 tblsp Cheddar cheese grated in GRINDER  
1 tblsp Curry powder  
1 tblsp Freshly chopped parsley in GRINDER

### Method:

Heat 4 tablespoons butter gently in a saucepan. Add onions, fry over low heat until yellow. Add beans, and cook for 8 minutes. Stir in flour and blend. Slowly add milk, chicken stock, salt and pepper. Simmer gently, stirring until thickened. Spread French bread slices with the remaining butter and mustard. Place on a baking sheet. Cover each slice thickly with cheese and curry powder. Brown under grill and place in a hot soup tureen. Add bean and onion soup. Sprinkle with parsley.