

# Pea & Pesto soup with Fish Finger Croutons



**Serves 4    Prep 5 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

500g frozen peas  
4 medium potatoes, peeled and cut into cubes  
1 litre hot vegetable stock  
300g pack fish finger (about 10)  
3 tbsp green pesto

1. Tip the peas and potatoes into a large saucepan, then pour in the stock. Bring to the boil and simmer for 10 mins, until the potato chunks are tender. Meanwhile, grill the fish fingers as per pack instructions until cooked through and golden. Cut into bite size cubes and keep warm.
2. Take a third of the peas and potatoes out of the pan with a slotted spoon and set aside. Blend the rest of the soup until smooth, then stir in the pesto with the reserved vegetables. Heat through and serve in warm bowls with the fish finger croûtons on top.