

Recipe

Bean Soup

By

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Ingredients

- Kidney beans (rajma) - ½ cup
- Tomatoes - 2 tomatoes
- Red chili powder - ¼ tsp
- Salt - as required
- Clove - 1-2
- Lemon juice - ½ tsp
- Oil - 1 tbsp

For serving:

- Tomatoes finely chopped - 2-3
- Cilantro leaves finely chopped.

Preparation

1. Soak beans for over- night.
2. Heat oil in a pot; add chopped tomatoes, paste, chili powder, cloves and salt.
3. Add 3 cups of water to beans and pressure cook it for 3 whistles.
4. Mix tomatoes, cloves, paste, and chili powder in the mixer and strain the soup through a fine shift.
5. Mix the Soup along with boiled beans (rajma).
6. Add lemon juice.
7. When serving add cilantro leaves to it.

Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare