

Recipe
Red Hot Soup

By
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Ingredients

- 2 Tsp olive oil
- ½ Tsp yellow asafetida powder
- 1 large red bell pepper, chopped
- 4-5 tomatoes, peeled and chopped
- 4 C water
- 1½ Tsp salt
- ¼ Tsp ground black pepper
- 1/3 C Tbsp fresh coriander leaves

Preparation

1. Heat oil in a saucepan over moderate heat. Sprinkle the asafetida, when it sizzles, drop the bell peppers and sauté for 3-5 minutes. Add the tomatoes and keep stirring for another 2-3 minutes.
2. Add the water, salt, pepper and half of the coriander leaves. Bring to a boil, and then reduce the heat to low. Cook covered for 30 minutes or until the tomatoes are pulpy. Garnish with the remaining coriander leaves.

Serves

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