

Recipe

Vegetable and Paneer Cheese Soup

By

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Ingredients

- 1 Tbsp olive oil
- ½ Tsp yellow asafetida powder
- ¼ Tsp ground black pepper
- 1 Tsp dried celery
- 2 yellow squash, diced into cubes
- 1 C bell pepper, diced
- ½ C crumbled fresh paneer
- ¾ C chopped tomatoes
- 1¼ Tsp salt
- ½ Tsp sugar
- 1 Tsp cumin powder
- ½ Tsp paprika
- 5-6 C water
- 3 Tbsp chopped fresh coriander leaves

Preparation

1. Heat the olive oil in a saucepan over moderate heat; add asafetida, black pepper and celery. Saute for few seconds. Add all the vegetables and sauté for 1 minute.
2. Add the spices, salt and sugar. Pour the water. Bring to a boil and reduce the heat. Add the coriander leaves and cook covered until the vegetables are soft. Serve hot.

Serves: 4-5

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