

Recipe

Vegetable green soup

By

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Ingredients

- Olive oil - 2 tbsp
- Cabbage - 250 gms
- Green peas - 125 gms
- Bottle ground - 250 gms
- Pepper powder - 1 tsp
- Tomato - 1Big
- Salt - as required
- Vermicelli - 3 ½ tsp
- Butter - 2 ½ tbsp
- Milk - 3 ½ cup
- Corn flour - 2 ½ tsp

Preparation

1. Wash all the vegetables very nicely with water.
2. Sauté vermicelli in a little butter or olive oil till brown (Keep the gas on medium flame.
3. Boil peas and bottle ground in pressure cooker, for 2 whistles.
4. Grind bottle ground and tomatoes in mixture.
5. Mix corn flour in milk and add cabbage, grinded bottle ground, tomatoes & vermicelli.
6. Boil the soup in medium flame till it thickens.
7. For Garnishing add boiled peas, salt and pepper.
8. Remove soup from the gas and serve hot.

Serves

5 persons

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