

Vegetable Peanut soup

(Recipe by Radha Sukhani)

Ingredients: Serves 4-5

- One tablespoon ghee or butter or Sesame oil
- One medium onion finely chopped.
- Two cloves of garlic finely chopped
- One red bell pepper cut into one-inch pieces.
- One yellow or green pepper chopped into one-inch pieces.
- One medium potato peeled and cut into one-inch pieces one cup full.
- Two medium carrots peeled and cut into one-inch pieces.
- Half cup corn kernels
- Half cup shelled green peas.
- Four to Five cups water
- Three to four tablespoons of crunchy peanut butter.
- Two tablespoons lemon juice (juice from two lemons)
- Green chilies chopped fine to taste
- Two-inch piece of ginger pounded
- Salt to taste

Garnish

- Toasted chopped peanuts
- Fresh coriander leaves.
- Black pepper or red chili powder

Directions

- Heat the Ghee or butter or sesame oil in a large pan. Cook the garlic and onion for 3-5 minutes until golden
- Add all the vegetables and ginger stir for few minutes add water.
- Cook for 10 minutes, add peanut butter cook for another 10-15 minutes until potatoes are soft and vegetables get cooked but firm.
- Make sure the consistency is to your satisfaction and add more water if needed. This soup is usually thick because of peanut butter.
- Pour the hot soup in serving bowls, Garnish with toasted peanuts, coriander, and pepper