

# Potato and Parsley Soup ( Soups and Salads Recipe )

by Tarla Dalal



## Ingredients

- 2 **vegetarian seasoning cubes**
- 1 tbsp **olive oil**
- 1/2 cup finely **chopped onions**
- 1/2 tsp **crushed garlic (lehsun)**
- 1 cup peeled **potato cubes**
- 1 cup **chopped parsley**
- salt** and **freshly ground black pepper powder** to taste

## Method

1. Combine the seasoning cubes with 4 cups of water, mix well and keep aside.
2. Heat the oil in a deep non-stick pan; add the onions and garlic and cover and cook on a medium flame for 3 to 4 minutes or till the onions are tender, while stirring occasionally in between.
3. Add the potatoes and the seasoning cube mixture and bring to boil.
4. Cover and cook on a slow flame for 10 minutes or till the potatoes are tender, while stirring occasionally in between.
5. Add the parsley and cook on a slow flame for another 2 minutes. Keep aside to cool.
6. Blend the mixture in a mixer to a smooth purée.
7. Transfer it back to the same pan, add the salt and pepper, mix well and bring to boil.
8. Serve immediately.