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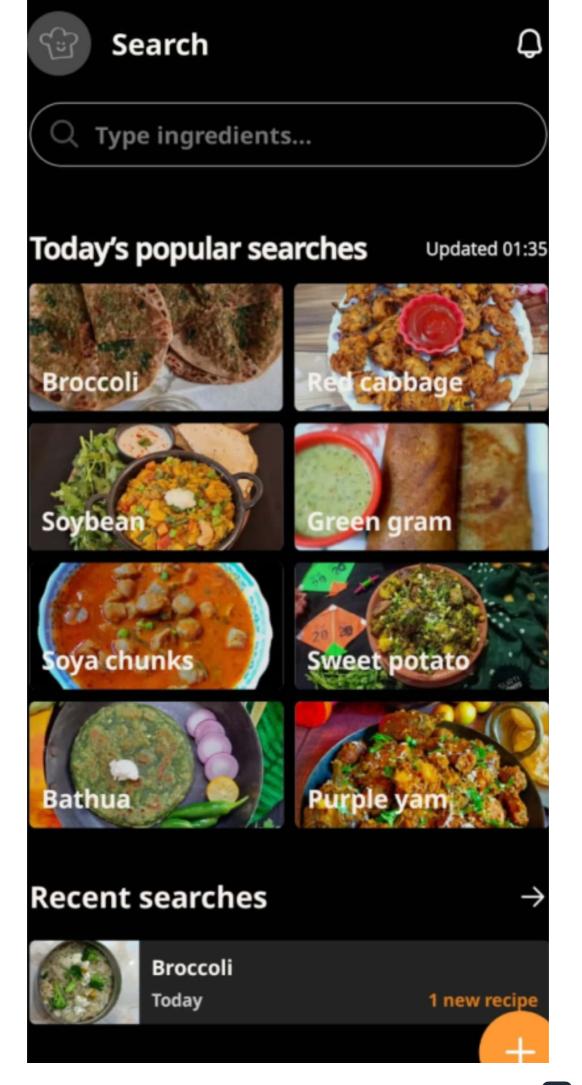


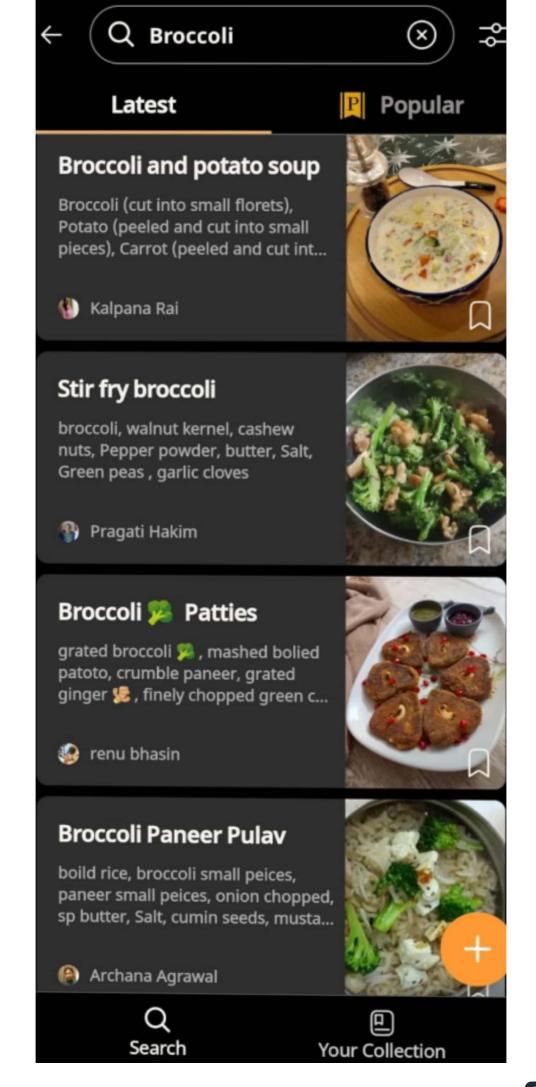


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Broccoli and potato soup

ingredients

- 1 Broccoli (cut into small florets)
- 2 Potato (peeled and cut into small pieces)
- 1 Carrot (peeled and cut into small pieces)
- 2 tbsp Butter
- 2 tbsp Margerine
- 3-4 pods Garlic(chopped)
- 1 small Onion(finely chopped)2 tbsp
- 2 tbsp All-purpose flour
- 250 ml liquid milk
- 250-300 ml Water
- 1 tsp +1/2 tsp Salt
- 1/2 tsp Black pepper powder



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Method

1 Dip broccoli in water and salt for 1/2 an hour.Then strain.



2 Cook broccoli, potato and carrot in a pressure cooker.Give it a whistle.Let it cool.Keep it aside.







3 Heat butter and Margerine in a pan,add onion and fry.Add garlic and cook for 3-4 min on low heat.Add all-purpose flour and cook for 2 min on low heat.







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4 Add milk gradually and keep on stirring to avoid lumps.Add potato and carrot to the soup.Now add water and cook it for 6-7 min





5 Add broccoli and mix.Sprinkle salt,black pepper powder and grated cheese.Mix it thoroughly.Adjust the salt before serving.







6 Your delicious and healthy Broccoli and potato soup is ready to serve.



