



Lemon Grass soup (L)

Serving: 1

Veg

Ingredients

- -Paneer (cut into half inch cubes)- 30g
- -Chopped Lemongrass- 3-4 stalks
- -Finely chopped Garlic- 3-4 cloves
- -Vegetable stock /Plain water-1 cup
- -Chopped Fresh red chilies- 3-4
- -Chopped Spring onion greens - 3 tbsp
- -Lemon juice- 1 tsp
- -Salt- as per taste
- -Oil- 1/2 tsp

Preparation Method

- -Heat oil in a non-stick pan, add chopped garlic and saute for few seconds
- -Add lemongrass and saute for 1 minute.
- -Add vegetable stock/plain water and boil it on medium heat.
- -Add red chili and salt. Stir occasionally and simmer for 5minutes.
- -Add paneer, spring onion greens, lemon juice and stir for 1 minute.
- -Pour it in a bowl and serve hot.