



## Italian Soup ( L )

Serving: 1

Veg

### *Ingredients*

- Serves 1
- - $\frac{1}{4}$  cup blanched, peeled and pureed tomato
- -2 tbsp chopped carrot
- -2 tbsp chopped cabbage
- -1 tsp chopped basil leaves
- - $\frac{1}{2}$  tsp olive oil
- -1 tbsp finely chopped onions
- -1 tsp finely chopped garlic
- -1 tsp finely chopped celery
- -Salt to taste
- - $\frac{1}{4}$  tsp white pepper powder
- -1 tbsp semi-cooked macaroni
- -100 ml vegetable stock

### *Preparation Method*

- 1. Heat the olive oil, add onion and garlic and saute till they turn translucent. Add celery, carrot and potatoes.
- 2. Stir continuously and cook for 5 minutes, add cabbage, tomatoes and cook stirring continuously. Add salt, white pepper powder, chopped basil and macaroni and stir well. Add vegetable stock and bring to a boil.
- 3. Lower the heat and simmer till the vegetables are cooked and the soup has thickened.
- 4. Garnish with basil leaves and serve immediately.