



Chili Bean Soup (H)

Serving: 1

Veg

Ingredients

- -Baked /boiled Beans /rajma - 10-15
- -Tomato - 2-3 , chopped
- -Dudhi -¹/₄ cup : finely chopped
- -Chopped capsicum -2 tbsp
- -Water -1. 5 cup
- -Pepper , as per taste salt as per taste
- onion chopped - 1 tbsp

Preparation Method

- Method
- 1. Make puree of tomatoes (keep 1 tbsp chopped tomatoes aside)
- 2. Add onions ,capsicum to half tsp of oil and saute for sometime , the add doodhi
- 3. Mix 1/2 cup water and tomato puree and simmer for 10 mins or till doodhi is soft (adjust water as required)
- 4. Add remaining chopped tomatoes and beans to the mixture , bring to boil
- 5. Add salt and pepper to taste
- Serve hot