

GREEN PEA AND POTATO SOUP



Serving: 4-6

Cooking Time: 30 min

Prep Time: 5 min

INGREDIENTS

- 15ml (1 tbsp) olive oil

- 1 large onion, finely chopped
- 15ml (1 tbsp) Rajan mild and spicy
- 1 litre vegetable stock
- 2 potatoes, chopped
- 250g frozen peas
- Salt, to taste
- 500ml water
- Peas, dried and deep fried for garnish

INSTRUCTIONS

1. Heat the oil in a pot and add the onion and sauté until translucent.
2. Stir in Rajan seasoning and continue to cook for a second or two. Add the stock and potatoes and bring to a boil. Simmer uncovered for about 15 minutes before adding the peas and season.
3. Blend or mash until smooth. Pour in the water and bring to a boil. Serve soup sprinkled with peas.