

Vegetable Soup



Serves: 6

Ingredients

- 1 TBSP Oil
- 1/4 cup Chopped Onions
- 2 Bay Leaves
- 1/4 Cup Chopped French Beans
- 1/4 Cup Carrot Cubes
- 1/4 Cup Potato Cubes
- 1/4 Cup Cauliflower Florets
- 3/4 cup Shredded Cabbage
- 1/4 cup deseeded Tomato Cubes
- 1 Vegetarian Seasoning Cube, powdered
- Salt and Freshly Ground Black Pepper (Kalimirch) to taste

For The Garnish

- 2 TBSP finely Chopped Parsley

Method

1. Heat the oil in a deep non-stick pan, add the onions and bay leaves and sauté on a medium flame for 1 minute.
2. Add the french beans, carrots, potatoes and cauliflower and sauté on a medium flame for 2 to 3 minutes.
3. Add 4 cups of water, mix well and cook on a medium flame for 20 minutes, while stirring occasionally.
4. Add the cabbage, tomatoes, seasoning powder, salt and pepper, mix well and cook on a medium flame for 3 to 4 minutes, while stirring occasionally.
5. Serve hot garnished with parsley.

Source: Tarla Dalal

URL: [https://www.tarladalal.com/Winter-Vegetable-Soup-\(-Soups-and-Salads-Recipe-\)-352r](https://www.tarladalal.com/Winter-Vegetable-Soup-(-Soups-and-Salads-Recipe-)-352r)

Video Demonstration:

https://www.youtube.com/watch?time_continue=2&v=XXmpREQR0rg
