Soups / India

# basmati rice, white beans and drained sweetcorn soup · India

A hearty soup with grain, drained sweetcorn and cooked pulses, developed as a India-inspired variation.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 150 g basmati rice
- ☐ 500 g drained sweetcorn
- ☐ 3 g ground cumin
- ☐ 2 g ground turmeric
- ☐ 30 ml neutral cooking oil
- ☐ 450 g drained cooked white beans
- ☐ 1400 ml low-salt vegetable stock
- ☐ 3 g ground coriander seeds
- ☐ salt and pepper to taste

## Let's make it.

01 Cook the grain separately according to the packet. Rinse and drain the cooked pulses.

02 Clean the drained sweetcorn and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the drained sweetcorn and cook for a few minutes. Pour in the stock and simmer until the vegetable is tender.

04 Add the cooked grain and pulses and heat for five minutes until the soup is piping hot.

05 Stir in the ground cumin, ground coriander seeds, ground turmeric and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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