Soups / Thailand

jasmine rice, white beans and okra soup · Thailand

A hearty soup with grain, okra and cooked pulses, developed as a Thailand-inspired variation.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 150 g jasmine rice
- ☐ 500 g okra
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil
- ☐ 30 ml neutral cooking oil
- ☐ 450 g drained cooked white beans
- ☐ 1400 ml low-salt vegetable stock
- ☐ 20 ml lime juice
- ☐ 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 okra and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the okra 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 vegetarian red curry paste, lime juice, Thai basil 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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