Soups / Thailand

Clear soup with chickpeas and sweet pepper · Thailand

A clear broth with drained cooked chickpeas, sweet pepper and a Thailand-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked chickpeas
- ☐ 600 g sweet pepper
- ☐ 1300 ml low-salt vegetable stock
- ☐ 20 g vegetarian red curry paste
- ☐ 20 ml lime juice
- ☐ 10 g Thai basil
- ☐ salt and pepper to taste

Let's make it.

01 Clean the sweet pepper and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the sweet pepper and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Rinse and drain the drained cooked chickpeas, then heat until piping hot throughout.

05 Add the cooked main ingredient to the soup and briefly reheat. 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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