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Spicy Tomato Vermicelli Soup



Ingredients

Oil for frying
1 onion finely chopped
3 cloves garlic minced
2 celery stalks diced
1lb. minced lamb
salt & pepper
2 bay leaves
1 small tin tomato paste (1.5 oz)
64 fl oz. vegetable stock
7 oz. vermicelli
2tsp. dried parsley
1 tsp. paprika
handful fresh coriander, roughly chopped

Servings

6

Person

Preparation

- 1 In a deep pot brown the onions, then add garlic and celery
- 2 add the mince and bay leaves and continue to brown the meat, season well with salt & pepper
- 3 once the meat has browned add the tomato paste and stock and bring to a boil, add the vermicelli, parsley and paprika and simmer for 10 minutes
- 4 serve garnished with fresh coriander.

Cooks Note

Serves 6