

Recipes

Stuffed Pepper Soup with Croutons and Soup Pearls

With this soup you can easily spice up your everyday life. In a jiffy, the classic becomes a warming soup that is especially suitable for the cooler autumn days.

Stuffed Pepper Soup with Croutons and Soup Pearls

Serves 4 (Main dish) or 6 (Starter)

Preparation Time: 40 Minutes

Ingredients:

- ½ Leek
- 1 yellow and 2 red peppers
- 2 tbsp. of oil
- 500 g of minced meat (lean)
- 400 ml passata
- 200 ml peeled tomatoes
- 250 ml vegetable stock
- Salt & pepper

- 1 pack of LAND-LEBEN Croutons with onion & garlic flavour (100 g)
- 2 handful of LAND-LEBEN soup pearls
- Fresh herbs for decoration

Preparation:

Wash and clean the leek and cut into fine slices. Wash and clean the peppers and cut into strips. Heat the oil in a large saucepan, fry the leek, pepper and minced meat while constantly stirring. Add the passata, peeled tomatoes, vegetable stock and spices and simmer for about 30 minutes over medium heat. Stir frequently.

Serve the soup with plenty of croutons, soup pearls and fresh herbs.

Tip: The soup is also suitable as a snack in the handy to-go cup.