



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Vegetable Soup

Sebze Çorbası



1 carrot  
1 zucchini  
1 onion  
Half bunch spinach  
1 potato  
4 tbsp vegetable oil  
2 cups milk  
1/3 cup orzo  
1 tsp salt

- # Chop the carrot, zucchini, onion, spinach and potato, boil with some water until they soften.
- # Boil the orzo for a while also.
- # Blend the boiled vegetables to get the mixture smooth. (Blend the vegetables with the boiling water of them.)
- # Place the blended vegetables into the pot, add milk, oil and boiled orzo, and add salt into the pot finally.
- # Add water but do not make it so sloppy. (Add about 2 + 1/2 cups water.)
- # Boil it for once. Fill into the soup bowls, and serve hot.

Note: If you want the soup be granulated; roast 1 tbsp flour with oil, add the chopped vegetables, and cook the soup with same method.