



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

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.