

# Potato Garlic Soup

## Ingredients

- g Onion
- g Ginger and garlic paste
- g Potato
- g Leeks
- tsp Cumin powder
- tsp Salt
- tsp Ginger Paste
- tbsp Vegetable oil
- mL MAGGI Chicken Seasoning Cube
- packet MAGGI coconut milk powder
- tsp Pepper
- g Celery
- slices Bread Roll Slice
- g Water

## Instructions

1. Place a deep pot on a high heat stove and pour 3 tbsp oil.
2. Once heated, add in the chopped onion, once fried add in the chopped ginger and garlic and saute; then add cumin powder.
3. Add the diced leeks and potatoes. Then add salt and pepper.
4. Pour in 100 ml of water and keep it to boil for 10 minutes. Add the chicken stock and keep it until boiled.
5. After it is boiled, mash the potatoes using a potato masher, keep it for few minutes. Mix it well.
6. Add the Maggi Liquid Coconut milk (180 ml). Stir it well and add celery leaves.
7. Serve while warm with roasted bread rolls.

## Nutrition

Carbohydrates	66.96 g
Energy	641.14 kcal
Fats	35.79 g
Fiber	3.12 g
Protein	13.9 g
Sodium	1400.94 mg
Sugars	10.4 g

15 Minutes

6 Portions