



### Sweet Corn Soup - Indian Chinese Version

A very simple, mild, and delicious soup to add to your collection. Note the option of making a marinade of chilies and vinegar to use as a garnish, since this soup is very mild.

#### Ingredients:

- 1 Tbsp. Oil
- 1 tsp. garlic finely minced
- 1 tsp. ginger grated
- 1 small onion - finely chopped
- ½ cup frozen peas & carrots
- ¼ cup green beans cut diagonally
- ½ cup cauliflower finely chopped
- ¼ cup celery - finely chopped
- 1 can cream style corn
- Salt - to taste
- Black Pepper - to taste
- ½ cup water
- 14-oz. can vegetable broth
- 2 teaspoons corn starch, mixed with a little water
- 1 teaspoon sugar -optional
- 2 green onions - chopped diagonally, for garnishing

#### Preparation steps: Use a medium pot

- Add Oil, Ginger and Garlic to the pot. Allow it to sizzle.
- Add Onions. Sauté for 30 seconds.
- Add celery, cauliflower, peas & carrots, and green beans. Sauté for 1-2 minutes.
- Add vegetable stock and water.
- Add can of cream style corn, salt and pepper. Mix well.
- Mix and bring to a boil.
- Allow veggies to cook without overcooking them.
- Mix a little cold water with the corn starch and add it to the soup to thicken.

Add sugar if desired and adjust salt if necessary.  
Garnish with spring (Green) Onions and serve Hot!

This recipe can be stored in the refrigerator, which will allow the flavors to meld together. Serves 4

Tips:

- Chop some Green Chilies and marinate them in Vinegar. This can be made ahead and stored in the refrigerator to use when needed. Use this and Soy Sauce as a garnish.
- Add more or less Corn Starch to thicken soup to your taste.

### **Bonus Items**

If you want to watch the video again, click [here](#).