

## **Vegetarian Soup**

### **Ingredients**

4 dried shiitake mushrooms / 200 gms Portabolo mushrooms  
1.25 liter of water  
2 cubes Maggie vegetable stock or mushroom stock  
1 packet Knorr's vegetable soup  
40 gms Bak Choy Leaves cut into strips. If Bak Choy not available use Spinach  
1 large carrot, cut into thin strips (about 80-100 gms)  
5 Babycorns cut in thin strips  
1-2 cloves of garlic, minced  
25 gms spring onion leaves, sliced  
Garlic leaves if available  
1 inch piece of ginger, cut into strips  
2-3 tbsp Kikkoman soy sauce  
1 Tablespoon spicy teriyaki sauce (Kikkoman). If spicy teriyaki not available use regular Teriyaki sauce and add 1 teaspoon of Tabasco  
Sesame oil –1 tablespoon

### **Procedure**

1. Boil Shitake in 1.25 liter water – Take out mushrooms
2. Use left over water, boil and put 2 cubes Maggie vegetable stock cubes and garlic and ginger
3. Take 1 packet of Knorr/Maggie Vegetable soup, Dissolve in some hot water in another bowl and stir till smooth, then put in pot
4. Add mushrooms, carrots baby corn till almost done
5. Add bak choy leaves and spring onion leaves bring it to a boil and then simmer in low heat for few more minutes until vegetables are tender.
6. Add the soy sauce, sesame oil and cook for another 3-4 minutes.
7. You can add few tbsp of sake along the soy sauce if available