

Pea and Sweet Corn Soup Recipe



- Total Time 30m
- Prep Time 10 m
- Calories 94

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Pea and Sweet Corn Soup is one of the most sought after vegetarian soup recipes and can be tried at home as it is a very easy recipe. You must have it daily in winters as the vegetables added in it will help raise your immunity. It is an ideal kids recipe and a must try party recipe.

Ingredients of Pea and Sweet Corn Soup

- ❖ 1 cup corn
- ❖ 1 tablespoon chopped cabbage
- ❖ 1/2 teaspoon green chilli sauce
- ❖ 1 tablespoon corn flour
- ❖ 1 cup boiled peas

- ❖ 1 finely chopped carrot
- ❖ 1/2 teaspoon sugar
- ❖ 1/2 teaspoon soy sauce
- ❖ 4 cup Water

How to make Pea and Sweet Corn Soup

❖ **Step 1**

Put the fresh corn in pressure cooker along with water and boil them till they become tender.

❖ **Step 2**

Then put it in a deep pan, mix the corn flour in half cup water and keep aside.

❖ **Step 3**

Add water, salt, sugar, vegetables and chilli sauce to the mixture. Mix well and boil, then add corn flour paste and stir.

❖ **Step 4**

Once it becomes thick and clear, stir in the soy sauce and put off the fire. Your soup is ready to be served!