



orange soup with pea-basil dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

for the pea-basil dumplings: - 1/2c. flour - 1tsp baking powder - 1/4tsp powdered vegetable stock - 1tsp olive oil - 1/2c. frozen peas - 1/2c. basil - 1/2c. soy milk for the orange soup - 1 onion, diced - 2 celery stalks, diced - 2 carrots, diced - 1 squash, cubed - 1/2 pumpkin, cubed - 1tsp powdered vegetable stock - 1 1/2l. water

Instructions

on a cold and rainy day who could resist a comforting light but satisfying winter soup. make the orange soup: 1. in a large pot bring all the soup ingredients to boil and simmer until vegetables are tender (approx. 20mins) 2. meanwhile, prepare the dumplings 3. 10min prior to serving cook dumplings make the dumplings: 1. combine dry ingredients in a bowl 2. blend all other ingredients to form a paste 3. combine just prior to cooking 3. drop spoonfuls into boiling hot soup and cook for approx. 10mins