



# Sweet mung bean soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Green mung beans - Vanilla or cardamom pods, optional - Coconut milk, optional - Sugar, to taste (I use raw cane sugar)

## Instructions

This is a very simple but very good soup. Serve hot or cold (I prefer it slightly warm). 1. Soak mung beans overnight in plenty of water. 2. In a pot, simmer beans (and pods, if any) in 1:3 bean to water ratio for 30-45 minutes, until beans are tender. 3. Add sugar and coconut milk to taste.