



# Scandinavian Fish Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 red onion, quartered
- 1 large potato, sliced 1 inch thick
- 150ml milk
- 2 tbsp cream
- 200 grams white fish fillet
- 2-3 prawns, shelled and deveined
- a handful of chopped dill
- salt and pepper to taste

## Instructions

1. Pour milk into a pot. Add red onions and potato. Cook for 2 minutes, under medium heat.
2. Add fish fillet and prawns. Pour cream in and stir gently. Cook for 1 minute.
3. Season with salt and pepper. Add chopped dill and mix well. Done.