



Paprika soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 25 g of butter

- 2 red bell peppers
- 2 tomatoes
- 1 large onion
- 1 large potato
- 2 cloves of garlic
- 1,2 l of water
- 2 blocks of bouillon
- 2 tsp. paprika powder
- 1 tsp. basil

- a pinch of cayenne pepper
- 150 gr. garlic cheese (like Boursin)

Instructions

1. Let butter melt in a large pot
2. Cut onions, garlic and allow to glaze the pot for about 3 minutes
3. Cut bell peppers, tomatoes, potato into small dices (about 1 cm across) and add to the pot. Stir well so it doesn't go black
4. Add water and bouillon blocks, and bring to boiling point
5. Let it boil softly for about 30 minutes
6. Mix for 2-3 minutes

7. Add spices and garlic cheese, let it boil for another 10 minutes