



Potato and carrot soup (sop kentang wortel)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 pc potatoes (medium diced)
- 1 carrot (diced)
- 1 leek (cut 1 inch)
- 1 tomato (slices)
- 1 nutmeg (crush)
- 1 lbs pork with bone/ beef bone
- salt for taste
- Celery leave (chopped)
- fried shallots

Instructions

- In a pot boiled meat bone, salt, nutmeg,tomato
- Let it simmer for 20 minutes
- Add potato , carrot and leek
- Put on medium heat, till potato and carrot cooked.
- Serve with celery leave and fried shallots.
- Eat with steam rice