



## 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