

Recipe Name: Tomato Noodle Soup Recipe

Diet Type:

Course: Dinner

Cuisine: Fusion

Quantity:



Ingredients

Ingredient	Quantity
• 4 tomatoes - chopped	2
• 2 onions	
• 1 tablespoon olive oil	
• salt - according to taste	
• black pepper powder - 200 grams of Hakka noodles	

Preparation

- To make tomato noodle soup recipe, first boil water in a saucepan.
- Add noodles to it and after cooking, drain the water and keep it aside.
- Heat some oil in a saucepan.
- Add onions and cook till they become soft.
- After the onions are soft, add tomatoes and cook for 5 to 6 minutes.
- Now add 2 cups of water and let it boil.
- Add salt, reduce the flame and let it cook for 4 to 5 minutes.
- Turn off the gas and allow the mixture to cool slightly.
- After cooling, add it to the grinder and grind it.
- Sieve the soup after grinding.
- Take out the soup in a bowl.
- Add the noodles, salt, pepper powder and serve.
- Tomato Noodle Soup Recipe served with Garlic Bread before dinner.
- You can also serve it as a snack during winter.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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