

Supa od mahuna

YELLOW BEAN SOUP



Ingredients

600-800 g yellow beans (or green beans)
3 potatoes
2 cloves of garlic
1 spoon full of flour
6 tablespoons olive oil
salt and pepper
some parsley leaves
sour cream

Clean the yellow beans and cut them into 2-3 cm long pieces. Peel the potatoes and cut them into cubes.

Put the yellow beans and potatoes in a pot with cold water, salt and two tablespoons of oil. Put the pot on the fire with a lid, until it reaches the boil, and then cook for 30-45 minutes (or more, it depends on the type of bean).

In a small frying pan fry the chopped garlic in 4 tablespoons of olive oil. When the garlic has soaked, add the flour and turn until the flour is mixed.

Add the compound to the yellow bean soup and let it cook another 10 minutes.

Serve with sour cream, chopped parsley and a line of olive oil.

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