

Spinach Soup with Sweet Corn Recipe

Ingredients:

125 g fresh or defrosted sweet corn kernels
300 g English spinach, washed and coarsely chopped
3 cups chicken stock
3 shallots, peeled and thinly sliced
½ in sliced galangal, lightly bruised
2 cloves garlic, crushed and minced
¼ teaspoon turmeric powder
1 fresh or dried salam leaf (Indonesian bay leaf)
1 teaspoon finely minced palm sugar
Salt to taste

Method:

Put the stock, shallots, galangal, garlic, turmeric, daun salam, and sugar in a saucepan and bring to the boil. Cover and simmer 5 minutes, then add the sweet corn, and simmer the pan partially covered until the corn is tender, 7 to 8 minutes. Add the spinach and simmer until it is tender. Add salt to taste and serve hot with rice and other dishes.

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