



"A TASTE of TRADITION..."

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## Pelmeni Soup



**Prep Time:**  
**Cook Time:**  
**Ready In:**  
**Serves: 4**

### INGREDIENTS

1 pack of Pelmen Foods Pelmeni\*  
10 cups of chicken broth  
1 onion (diced)  
1 carrot (finely diced)  
1 celery stick (finely diced)  
1/4 cup of frozen peas  
1 bay leaf  
1 tbsp of freshly chopped parsley  
Salt and pepper to taste  
1 tbsp of freshly chopped parsley  
A pinch of cayenne pepper

### PREPARATION



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1. In a large sauce pan, melt 1 tbsp of butter.
2. Add onions, celery, carrots and sauté for about 5 minutes on medium heat until soft.
3. Add chicken broth, bay leaf, salt and pepper, cayenne pepper and 1 tbsp of freshly chopped parsley.
4. Bring to a gentle boil and simmer for 25 minutes.
5. Add frozen peas and frozen Pelmeni
6. Return to a boil and boil for 5 more minutes.

\*Use one of the following Pelmen Foods products for this recipe:

- Pelmen Foods Chicken Pelmeni
- Pelmen Foods Siberian Pelmeni
- Pelmen Foods Elite Pelmeni
- Pelmen Foods Deluxe Pelmeni