



"A TASTE *of* TRADITION..."

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Tuscan Vegetable Soup



Prep Time: 10 mins
Cook Time: 50 mins
Ready In: 1 hour
Serves: 4

INGREDIENTS

1 bag of Pelmen Foods Pelmeni*
3 slices of bacon (diced)
1 small leek, white part only (sliced)
2 cloves of garlic (minced)
1 small onion (diced)
1 can of diced tomatoes (drained)
6 cups of chicken broth
Parsley to garnish

PREPARATION

1. In a large sauce pan cook bacon on medium heat until semi-crispy. Drain, leaving a few table spoons of drippings with the bacon at the bottom of the pan.



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2. Stir in garlic, onions and leeks. Cook until the onions are soft and translucent.
3. Add in tomatoes and chicken broth.
4. Bring to a boil and let simmer for 30 minutes.
5. Add frozen pelmeni and cook for 10 more minutes, stirring occasionally.
6. Garnish with chopped parsley and serve.
7. Optional: serve with a dollop of sour cream on top.

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

- Pelmen Foods Chicken Pelmeni
- Pelmen Foods Siberian (Pork & Beef) Pelmeni
- Pelmen Foods Elite (Beef and Chicken) Pelmeni
- Pelmen Foods Deluxe (Pork, Beef and Chicken) Pelmeni