

Erbsensuppe

500 g green peas (the easiest is to buy them canned or frozen, you can also use hard one of course, but then you have to put them in water over night so they get soft)

6 potatoes

3 onions

4 garlic cloves

7 tofu sausages

7 carrots

2 l vegetable broth

salt

pepper

- ❖ skin potatoes and slice or dice them
- ❖ slice or dice carrots
- ❖ slice tofu sausages
- ❖ fry diced onions in oil until translucent
- ❖ add potatoes and lots of salt
- ❖ add carrots
- ❖ fry for 3 min on high heat
- ❖ add broth and peas and garlic
- ❖ cook everything for 35 min
- ❖ season

now serve