

Vermicelli Soup

Traditional Turkish Vermicelli Soup recipe - a warming winter comfort food with tender noodles in rich tomato broth. Ready in 35 minutes!

10	25	35	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Vermicelli Soup

Ingredients

- 4 tbsp orzo
- 0.5 tbsp butter
- 2 tomato
- 1 tbsp tomato paste
- 4 cup water
- 1 tsp salt

Instructions

- 1 Prepare the base**

Melt 4 tablespoons butter in a medium saucepan over medium heat. Add 2 diced fresh tomatoes and cook for 2-3 minutes until they start to soften and release their juices.
- 2** Add 0.5 tablespoons tomato paste to the pan and sauté for 30 seconds, stirring constantly to prevent burning and develop a deeper flavor.
- 3 Create the broth**

Pour in 4 cups water and bring the mixture to a rolling boil over high heat, about 5-7 minutes.
- 4** Season with 1 teaspoon salt and add 1 tablespoon olive oil. Stir to combine.
- 5 Cook the vermicelli**

Add the vermicelli noodles to the boiling broth and reduce heat to medium. Cook for 8-10 minutes, stirring occasionally, until the noodles are tender but still have a slight bite.
- 6 Final touches**

Taste and adjust seasoning with additional salt if needed. Remove from heat and serve immediately while hot.

Tips

- Sauté the tomato paste for at least 30 seconds to remove any raw taste and develop deeper flavor before adding liquid.
- Dice the fresh tomatoes uniformly to ensure even cooking and better texture in the final soup.

Don't add the vermicelli until the broth is actively boiling to prevent the noodles from becoming mushy.

Taste and adjust seasoning at the end - you may need more salt depending on your tomato paste brand.

Stir the soup gently once you add the noodles to prevent them from clumping together.

If the soup becomes too thick, add hot water gradually until you reach your desired consistency.

Serve immediately after cooking for the best texture - vermicelli continues to absorb liquid as it sits.

For extra richness, swirl in an additional pat of butter just before serving.