

Su Teresi Çorbası

Easy Turkish watercress soup recipe ready in 25 minutes. Healthy, vegan, and packed with nutrients. Perfect comfort food with simple ingredients.

10	15	25	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Su Teresi Çorbası

Malzemeler

- 2 potato
- 2 onion
- 2 clove garlic
- 8 tbsp olive oil
- 3 cup vegetable broth
- 3 bunch watercress
- 0 breadcrumb

Yapılış

- Prepare the vegetables**

Peel 2 potatoes, 2 onions, and 2 garlic cloves. Dice the potatoes and onions into 1/2-inch pieces and mince the garlic.
- Sauté the aromatics**

Heat 8 tablespoons olive oil in a large soup pot over medium heat. Add the diced onions and cook for 3-4 minutes until softened and translucent.
- Add the minced garlic and cook for 30 seconds until fragrant, stirring constantly to prevent burning.**
- Add the diced potatoes and stir to coat with the oil. Cook for 2-3 minutes until the edges begin to soften slightly.**
- Add liquid and simmer**

Pour in 3 cups vegetable broth and bring to a boil over medium-high heat.
- Reduce heat to medium-low and simmer for 8-10 minutes until the potatoes are completely tender when pierced with a fork.**
- Add watercress and blend**

Remove thick stems from 3 bunches watercress and add the leaves to the pot. Cook for 1-2 minutes until wilted and bright green.
- Remove from heat and blend with an immersion blender until completely smooth, about 2-3 minutes. Season with salt and pepper to taste.**
- Serve**

Ladle the soup into bowls and serve immediately while hot.

?puçlar?

Choose watercress with bright green leaves and avoid any with yellowing or wilted stems for the best flavor and nutritional value.

Don't overcook the watercress - add it in the final minutes to preserve its peppery bite and vibrant green color.

For silkier texture, strain the soup through a fine-mesh sieve after blending to remove any fibrous bits.

Taste and adjust seasoning after blending, as the flavors will have melded and may need a pinch more salt or pepper.

If the soup is too thick after blending, thin it gradually with warm vegetable broth rather than water for better flavor.

Save a few watercress leaves before adding to the pot - use them as a fresh garnish for beautiful presentation.

Make sure your immersion blender is fully submerged to avoid splattering hot soup during the pureeing process.