

Delicious potato soup

- 3 tablespoons of cooking oil
- 2 tablespoons of cumin seeds
- 3 green chilies
- 2 half cups of blended roasted peanuts
- 4 potato's (cut up)
- 6 cups of water
- 5 tablespoons of salt

First, wash and cut your potatoes into medium thick slices.

Next, cut your green chilis into small pieces or big pieces

Then, in a pot on medium high heat put your cooking oil and cumin seeds and green chilies cook for 7 minutes (stir occasionally)

Next, put in your potato's and mix until the oil is on every slice of potato.

Then, put in your blended peanuts and mix until incorporated well.

Next, put in your 6 cups of water and mix

Then, put in your salt and cook until the potato's are as soft as you like them.

Finally, ENJOY! 😊

