

# PEANUT SOUP WITH BROWN BEANS, OMELET PIECES AND TAUGÉ

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2 persons / 553 kcal per portion

## Ingredients:

- 100 grams satay sauce hot ready-made
- 100 ml coconut milk
- 350 ml tap water
- 1 bell pepper
- 2 grams fresh celery
- 1 medium egg
- ½ teaspoon olive oil
- 180 grams Dutch kidney beans from a pot
- 60 grams bean sprouts
- 10 grams fried onions
- 2 bake off pistolets
- pepper and salt



## Preparation:

Bake the pistolets according to the instructions on the package. Put the satay sauce, coconut milk and water in a soup pan and bring to the boil. In the meantime, remove the stem and seeds from the bell pepper and cut the flesh into 1 cm cubes. Add and cook with the lid on the pan for 10 minutes over low heat. Finely chop the celery. Beat the eggs with the celery and season with pepper. Heat the oil in a large non-stick frying pan and add the egg mixture. Put the lid on the pan and let the omelet cook for 5 minutes over low heat. Roll the omelet and cut into ½ cm strips. Put the kidney beans in a sieve, rinse and drain. Add the beans to the soup and cook covered for 2 minutes over low heat. Add the bean sprouts, stir and season with salt and pepper. Put the soup in the bowls, serve with the omelet strips and fried onions.