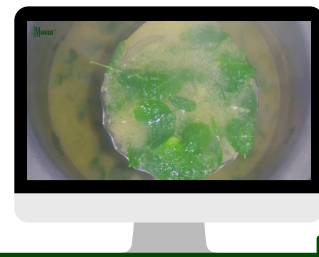


# Drumstick Leaves Soup



## Ingredients for Drumstick Leaves Soup

- Thick Coconut Milk ☐ 1/2 cup
- Rice Flour ☐ 2 tsp
- water ☐ 3 cups
- Green Chilly ☐ 1 [with slit]
- Onion ☐ 1 sliced
- Pepper Cumin Powder ☐ 1 tsp
- Salt ☐ As required
- Drumstick Leaves ☐ 1 cup

## Step 1 - Pre-preparation

- ☐ Add 1/2 cup of thick coconut milk in a bowl.



- ☐ Add 2 tsp of rice flour. Mix it well to get a dissolved mixture without lumps.



- ☐ Add preferred level of salt.



- ☐ Cook for 5 minutes.



- ☐ Add 1 cup of washed drumstick. When it starts boiling and mix it well.



- ☐ Cook for 2 minutes with covered lid with a little open. Cook for 5 minutes again with medium heat and lid open.



- ☐ Check whether the leaves cooked well or not?



## Step 2 - Making drumstick leaves soup

- ☐ Add 3 cups of water in a vessel and keep the flame at medium-high heat.



- ☐ Add 1 green chilly with slit.



- ☐ Add 1 sliced onion.



- ☐ Now the drumstick leaves soup is ready!



- ☐ Mix it, cook for a minute, and turn off the flame.



- ☐ Once cooked well, add the dissolved coconut milk.



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