KIKKOMAN

Vegetable soup with teriyaki sesame sauce

Total time **30 mins**

INGREDIENTS

4 portion(s)

180 g	Brussels sprouts
4	carrots (medium-sized)
2	spring onions
2	peppers (yellow and red)
200 g	mushrooms
3 tbsp	olive oil
1 litre	vegetable soup
25 ml	Kikkoman Teriyaki Sauce with Toasted Sesame
120 g	pasta (Orecchiette, Farfalle etc.)
	Pepper & Salt
0.25 bunch	chopped parsley

PREPARATION

Step 1

Clean the brussels sprouts and cut them crosswise. Peel the carrots and cut then into thin slices. Clean the mushrooms and cut them into halves. Clean the spring onions and chop them into small pieces. Remove the core of the peppers and cut the peppers into pieces.

Step 2

Heat some olive oil in a pot and sauté the onions until they are transparent. Add the vegetables and roast them briefly. Pour in the vegetable soup and let it boil for about 15 minutes. Cook the pasta in a separate pot in salted water. Add the Teriyaki sauce with toasted sesame, the pepper and a pinch of salt. Chop the parsley and stir it in the soup. Add the pasta to the vegetable soup and serve it.