



MISO BOUNESCHLUPP

Preparation: 20 minutes – Serves 3

1.2l water
150g French beans
150g runner beans
2 potatoes
3 spring onions
3 Mettwurst sausages
3 sachets powdered miso soup (Kikkoman)
1 ½ tsp summer savoury (sarriette)

Put the water into a large saucepan, cover and bring to the boil.

Meanwhile, peel the potatoes and cut into 1 cm cubes. Trim the French beans and the runner beans and cut into bite-sized pieces.

Add the potatoes and beans to the boiling water, cover, and leave to simmer for 12 minutes, until the vegetables are cooked through.

Meanwhile, slice the spring onions and the Mettwurst sausages.

After 12 minutes, empty the contents of the miso soup sachets into the water with the vegetables. Add the spring onions, Mettwurst slices and the summer savoury and cook for another minute so that the sausages are heated through.

Distribute the soup between three plates and serve immediately.

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