



Potato Rice Soup

Serves 4

Ingredients:

- 1 garlic clove
- 4 tablespoons vegetable oil
- 1 medium onion, chopped
- 1 medium potato, peeled and diced
- 1 cup white rice
- 2 cups vegetable broth
- 2 cups water
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon grated non-dairy Parmesan cheese

Gently saute garlic clove in oil until golden brown. Add onion, potato, rice, broth, water and parsley. Stir, bring to a boil and let simmer for 1 hour, stirring occasionally. Just before serving, stir in the grated non-dairy cheese. This is best served immediately with additional non-dairy cheese sprinkled on top of each serving. Fr. Joseph also suggests serving this dish with crusty Italian bread and margarine.

Source URL: <http://peterandpaul.net/recipe-potato-soup>