

## Spring Onion Soup

From [Veg Recipes of India](#)

*Ingredients:* (measuring cup used, 1 cup = 250 ml)

1 bunch spring onions, rinsed and chopped, approx 4 or 4.5 cups chopped spring onions with both whites and greens (reserve a few greens for garnish)

1 medium or large potato, peeled and chopped in smaller pieces

1 or 2 garlic, chopped

½ or 1 tsp soy sauce

¼ tsp dry oregano

3 cups water

2 tbsp olive oil

salt and black pepper as required

few parsley leaves for garnish (optional)

*Directions:*

Heat olive oil in a pot. Fry the garlic for 10-12 seconds.

Add the spring onions and saute for 4-5 minutes on a low flame.

Now add the chopped potatoes. Season with salt and pepper. Stir well.

Pour water and stir again. Cover the pot and simmer till the potatoes are cooked completely on a low to medium flame.

Let the soup cool down a bit. With a hand blender, blend the soup till smooth.

The soup will appear thick now.

Add soy sauce, oregano and keep the soup to simmer for 4-5 minutes.

If the soup appears too thick, then you can add about ¼ or ½ cup water or veg stock, while simmering the soup.

Serve spring onion soup hot, plain or with some bread garnished with some spring onion greens or parsley

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## **Arugula Pesto**

*This pesto is a great way to spice-up your pasta or potatoes or other steamed vegetable.*

### *Ingredients:*

1/4 cup pine nuts (or walnuts)

2 cups mature arugula

1/2 cup freshly grated Asiago cheese (about 1 1/2 ounces)

1/2 cup olive oil

1 clove garlic, smashed

salt

freshly ground black pepper

### *Directions:*

Preheat oven to 350°F. Toast the pine nuts in a dry, heavy skillet (preferably cast iron) over high heat until they start to brown in spots and become fragrant. Transfer the nuts to a dish to cool. Combine the arugula, Asiago cheese, oil, garlic, and pine nuts in a blender or food processor; process until thoroughly combined and smooth. Season with salt and pepper to taste.

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## **French Breakfast Radishes Sautéed in Butter**

From the blog [coolcookstyle](#)

*Ingredients:*

Butter

Olive oil

1 bunch of French breakfast radishes, trimmed and halved lengthwise

Salt

Chives

*Directions:*

In a skillet large enough to accommodate all the radishes, melt a big knob of butter with a little bit of olive oil. When the butter begins to foam, add the radishes. Season them with salt and sauté them until the radishes lose their opacity and they all begin to turn translucent. Transfer the radishes to a serving dish and snip fresh chives over them before serving.