**Lemon Coriander Soup**

Makes - 4 cups

Ingredients

* ¼ cup finely chopped coriander leaves
* ¼ cup finely chopped onions
* ¼ cup finely chopped cabbage
* ¼ cup finely chopped carrots
* 2 tsp finely chopped garlic
* 2 tsp finely chopped green chillies
* 3 cups basic vegetable stock
* salt to taste
* 1 tbsp lemon juice
* 1 tsp oil
* 2 tsp cornflour dissolved in 2 tbsp water

Recipe

* Heat the oil in a deep non-stick pan, add the garlic and green chillies and sauté on a medium flame for a few seconds.
* Add the onions and sauté on a medium flame for 1 to 2 minutes.
* Add the cabbage and carrots and sauté on a medium flame for 1 minute.
* Add the basic vegetable stock, salt and cornflour-water mixture, mix well and cook on a medium flame for 2 to 3 minutes, while stirring occasionally. Add the coriander and mix well.
* Towards the end add lemon juice. Mix
* Serve immediately.