



# HARVEST GOURMET PLANT BASED TOMATO MINCE SOUP

## INGREDIENTS

- 1 Head Cabbage
- 2 Liters Water
- 1 Tablespoon Cooking Oil
- 1/2 Packet Harvest Gourmet Stir Fry Mince
- 20 Grams konbu
- 1 Unit Tomato
- 1 Unit Soft Tofu
- 2 1/2 Tablespoons Mushroom Seasoning
- 2 Tablespoons potato starch
- 2 Sprigs Coriander Leaves
- 3 Tablespoons Black Vinegar



Auspicious goodness Harvest Gourmet Plant Based Meat Free Mince Konbu with Tomato Soup in bountiful white tofu crystals with rich umami flavor bringing family togetherness and warmth to usher in a Blessed Chinese New Year.

## PREPARATION

- 1.** Add cabbage, water and cooking oil in a pot, boil and simmer for 35 minutes.
- 2.** In a pot, pour 1.5-liter cabbage stock, Harvest Gourmet Stir Fry Mince, soaked konbu, let it simmer.
- 3.** Add in diced tomato, diced soft tofu, and add mushroom seasoning. Add potato starch. Simmer until thicken.
- 4.** Garnish with coriander leaf and serve with black vinegar.

Recipe created by CHEF ROY

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)