

## Tomato-Onion Soup with Egg



*Ingredients:* Serves 2.

15 g ginger, 160 g scallions, 2 TblSps curry powder, 1 garlic clove, ½ TblSp oil, 375 g minced tomatoes (tinned), 250 ml milk, 125 ml vegetable stock, salt, tabasco, 2 hard-boiled eggs, 1 TblSps pumpkin seeds

*Preparation:*

Dice the ginger. Cut the scallions into rings. Store 1-2 TblSps of onions aside. Sweat the rest of the onions, the ginger, the curry powder and smashed garlic in the oil. Add tomatoes, milk and stock. Bring to boil, let it cook for 10 more minutes with a closed lid. Season with salt and tabasco. Mince the eggs, put them into the soup. Reboil shortly. Heat the pumpkin seeds in a nonstick frying pan. Sprinkle eggs and saved onions over the soup.

Enjoy!