

# UKRAINIAN BORSCH

## Ingredients for 3 servings (approx. 11):

- 350 g of the PURENA red beet condensed cream soup
- 580 ml of hot water
- 60 g of white beans
- 1 big clove of garlic
- 3 large potatoes



## DIRECTIONS:



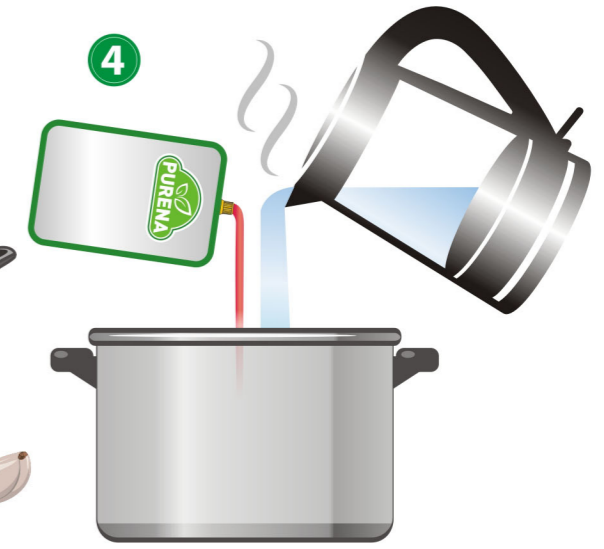
Boil the green beans.



Boil the potatoes. Once cooked, mash into a smooth purée.



Slice the garlic and fry it a little.



Put the cream soup into a pot and then pour it with hot water.



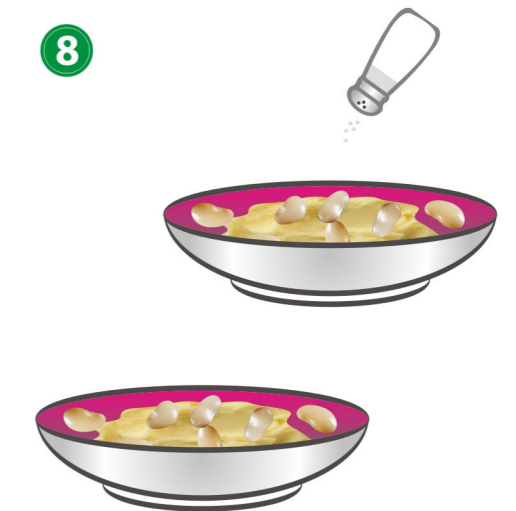
Mix well with a whisk.



Add the beans and garlic and mix them all together.



Put the mashed potatoes onto plates and pour the borscht over them.



Season with salt to add some flavour if necessary.

## Nutrition info:

100 g  
68 kcal

1 serving  
204 kcal

Consume the prepared dish within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.