

# Soppa Tal Armla

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**Serves:** 2 people

## INGREDIENTS

- 2 small onions
- 1 tablespoon curry
- 4 large potatoes
- 4 cups water
- 2 chicken cubes
- 1 cup frozen peas
- 2 cauliflower florets
- salt & pepper
- 4 hard-boiled eggs
- 1 lb ricotta cheese

## PREPARE

- Sautee 2 small onions
- Peel and quarter 4 potatoes
- Add 4 cups water
- Add 1 tablespoon curry
- Add 2 chicken cubes
- Cook for 15 minutes
- Add 1 cup frozen peas
- Add 2 cauliflower florets
- Add salt and pepper
- Cook covered until cauliflower is done
- Add 4 hard-boiled eggs to the top of the stew

## SERVE

- Put serving of ricotta on the plate
- Ladle the stew over the ricotta