

# New Year Noodle Soup

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/borlotti-beans-recipe-mexican>

## Ingredients:

- 2 tablespoons olive oil
- 1 onion thinly sliced
- 1 red chili long, OR green serrano, finely chopped
- 1/2 teaspoon ground turmeric
- 1 teaspoon ground cumin
- 1/4 teaspoon ground black pepper freshly
- 8 1/2 cups vegetable stock good-tasting, /broth
- 100 grams yellow split peas or brown lentils
- 1 1/2 cups chickpeas cooked, rinsed if using canned
- 2 cups borlotti beans cooked
- fine grain sea salt
- 120 grams egg noodles thin, fresh or dried
- 3 1/2 ounces fresh spinach leaves finely shredded
- 1/2 cup cilantro leaves finely shredded
- 2 tablespoons fresh dill chopped
- 1 lime
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 onion large, thinly sliced
- 100 milliliters sour cream or creme fraiche
- 2 ounces chopped walnuts toasted

## Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 45 milligrams
4. Fat: 30 grams
5. Fiber: 32 grams
6. Protein: 35 grams

7. SaturatedFat: 7 grams
  8. Sodium: 2470 milligrams
  9. Sugar: 10 grams
- 

Thank you for visiting our website. Hope you enjoy New Year Noodle Soup above. You can see more 16 borlotti beans recipe mexican Discover culinary perfection! to get more great cooking ideas.