

Pomidornyk

This is a tasty summer soup, best made with tomatoes in season. Other times of the year, substitute whole canned tomatoes.

Boil water. Add

- chicken bouillon cubes
- cubed, peeled potatoes
- sliced carrots
- rice
- 4 cut up, skinned tomatoes

Allow to cook. In a frying pan, sauté together

- 4 tomatoes, well chopped
- grated carrots
- chopped onion

Add to the sauté pan

- 1-2 T tomato sauce
- 1-2 T sour cream

When done, add the contents of the pan to the pot. Cook a bit longer.

Add bay leaves 10-15 minutes prior to finishing. Season to taste with salt and pepper. Garnish with chopped parsley.

From Myrosia aka Daria Korniy