



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳 🍳

**Vorbereidingstijd:** 15 min | **Bereidingstijd:** 60 min | **Totale bereiding:** 75 min

**Bertyn producten:** Veggie Protein Bloc - Natur Veggie Protein Bloc - Spelt Veggie Protein Bloc - Wheat Veggie Protein Steak - Natur Veggie Protein Steak - Spelt Veggie Protein Steak - Wheat

Bron: [bertyn.eu](https://bertyn.eu) | Chef: [Stefano Vicinoadio](#) | © Stefano Vicinoadio

# Green bean soup with potato and seitan

## Ingrediënten

- 1/2 Veggie Protein Bloc or 2 Veggie Protein Steaks in cubes
- 500 g green beans
- 2 carrots
- 1 leek
- 2 celery stalks
- 3 potatoes
- 1.5 l vegetable bouillon
- 1 onion
- 1 tbsp flour
- 1 tsp savory

## Bereiding

1. Clean the green beans and other vegetables for the soup and cut them into 1 cm pieces.
2. Add them together with the cubed seitan to the vegetable bouillon and cook softly for around an hour.
3. Cube the potatoes and add them to the bouillon after 30 minutes.
4. Dice the onion and leek and fry until golden in some olive oil.
5. Add a spoonful of flour and then add together with the fresh savory to the soup.
6. Remove the savory before serving. Enjoy!