

## MOROCCAN POTATO NAAN BAKED SOUP



Total Time  
**MIN.**

Serving Size  
**12 OZ**

Difficulty  
**EASY**

Yields  
**5**

### INGREDIENTS

	WEIGHT	MEASURE
Potatoes, medium dices, cooked	4 cups	1 L
Salt	1 tbsp	15 mL
Ras El Hanout	2 tbsp	30 mL
Olive Oil	4 tbsp	60 mL
Naan Bread, 6 inch rounds	8 each	8 each
Verve® Moroccan Nine Vegetable Soup, hot & held	1 4 lb Pouch	1 1.82 kg Pouch
Yogurt	1/2 cup	125 mL
Parsley	3 tbsp	45 mL

### INSTRUCTIONS

- 1) Season potatoes with salt and Ras el Hanout and brown in hot pan with olive oil, cook until tender. Reserve
  - 2) Brush Naan with olive oil & toast in oven until Naan is crisp (not burnt). Reserve
  - 3) Ladle 12 oz of Moroccan Soup in a soup vessel.
  - 4) Place 1 piece of Naan on top of the soup and top with 1/2 cup of browned potatoes.
- To Serve: Garnish with a dollop (1 Tbsp) with of yogurt and chopped parsley