

National dish- Iraq
Iraqi Turnip Soup with Kubba

Turnip soup is a traditional dish in Iraq. It is usually served during winter.

Ingredients

- 3 Tbsp ground rice
- 4 stock cubes
- 3 Tbsp tomato paste
- 1/4 tsp chili
- 1/4 tsp pepper
- 3 medium-large turnips
- 3/4 cup lemon juice
- 10 pieces semolina kubba*(balls of semolina mixed with meat in food processor)
- 2 cups shredded fresh chard
- 1 cup chopped coriander

Directions

1. Cut the turnips into wedges, then cut the wedges in half. There should be about 2 to 3 cups of turnip.
2. Over medium-high heat, add 1 litre (about 4 cups) of boiled water to the ground rice and stock cubes.
3. Stir non-stop for 5 minutes so the rice will not clump.
4. Add the tomato paste, chili, pepper, and another liter of boiled water.
5. Continue to stir for another 5 minutes.
6. Add the turnip, and let simmer uncovered over medium to medium-low heat for 45 minutes, stirring once in a while.
7. Add the lemon juice, then drop in the frozen or thawed kubba one by one, making sure not to overlap.
8. Do not stir at this point and let simmer covered this time for another 15 minutes, until the kubba float.
9. Stir in the chard (or spinach) and coriander, simmer an additional 5 minutes.



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