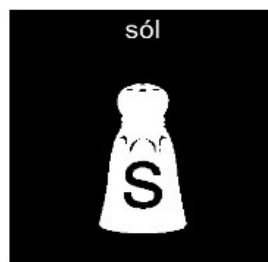
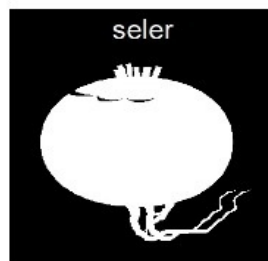
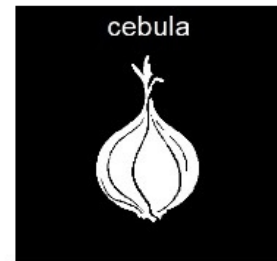
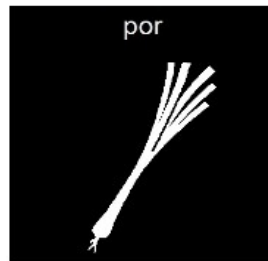
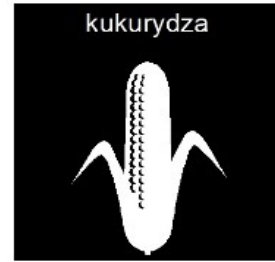


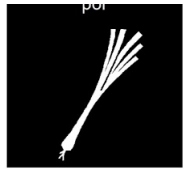
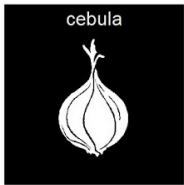
# ZUPA KREM Z KUKURYDZY



# SKŁADNIKI:



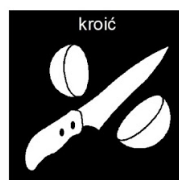
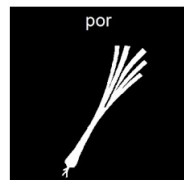
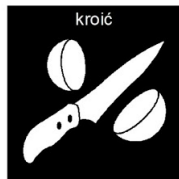
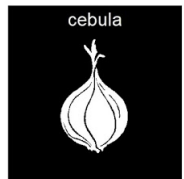
## OBRAĆ CEBULĘ I POR



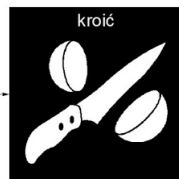
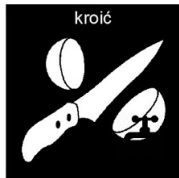
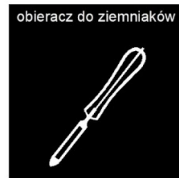
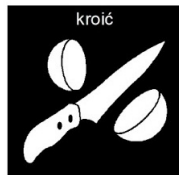
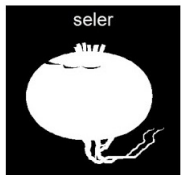
## PRZYGOTOWAĆ DESKĘ I NÓŻ DO KROJENIA



## CEBULĘ I POR POKROIĆ W PÓŁPLASTRY



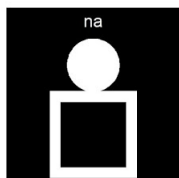
# SELER, PIETRUSZKĘ I MARCHEWKĘ OBRAĆ I POKROIĆ W PÓŁPLASTRY



## NALAĆ WODĘ DO GARNKA

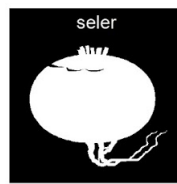
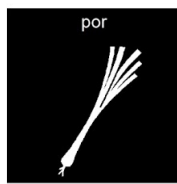
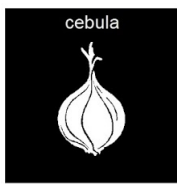


## GARNEK POSTAWIĆ NA KUCHENCE I GOTOWAĆ 10 MINUT

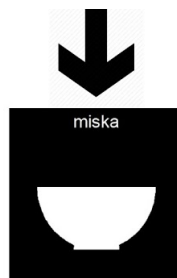


10 minut

CEBULĘ, POR, MARCHEWKĘ, PIETRUSZKĘ I SELER PRZEŁOŻYĆ DO GARNKA



2 PUSZKI KUKURYDZY DODAĆ DO GARNKA



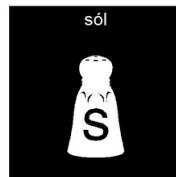
## ZMIKSOWAĆ ZUPĘ BLENDEREM



Realtime Board

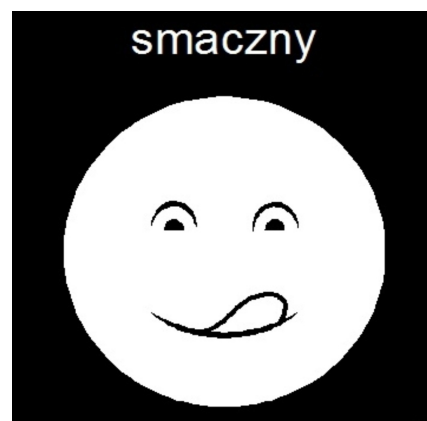


## DOPRAWIĆ ZUPĘ DO SMAKU I PRZEŁOŻYĆ DO MISECZKI



Realtime Board

## NA KONIEC UDEKOROWAĆ POSIEKANĄ PIETRUSZKĄ



**SMACZNEGO!**