Curried Carrot Soup

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

6

Description

Quick easy and light Plus its the only way to get my niece to eat carrots

Ingredients

- - 2 tablespoons vegetable oil - 1 onion
- chopped - 1 tablespoon curry powder - 2 pounds carrots
- chopped - 4 cups vegetable broth - 2 cups water
- or as needed

Instructions

1. Heat oil in a large pot over medium heat. Saute onion until tender and translucent. Stir in the curry powder. Add the chopped carrots
2. and stir until the carrots are coated. Pour in the vegetable broth
3. and simmer until the carrots are soft
4. about 20 minutes. Transfer the carrots and broth to a blender
5. and puree until smooth. Pour back into the pot
6. and thin with water to your preferred consistency.