

Curried Carrot Soup

SPICE
TRAVELER
Prescott, AZ

2 T Olive oil	2 pounds carrots, chopped
1 onion, chopped	4 C vegetable broth
2 T Curry powder	2 C water, or as needed
Greek yogurt & mint for garnish	

Heat oil in a large pot over medium heat. Saute onion until tender and translucent. Stir in the Curry powder. Add the carrots and stir until they are coated with the Curry oil. Pour in broth and simmer until the carrots are soft, 20 mins. Transfer mixture to a blender or food processor and puree until smooth. Pour back into pot and thin with water to desired consistency. Serve with dollop of Greek yogurt and a sprinkle of mint.

Erin Van Patten 2012