



# CURRY CARROT SOUP

## INGREDIENTS

- 2 TBSP Butter
- 1 ½ lbs Carrots (about 6-7 Medium), medium-diced
- 1 Onion, small-diced
- ½ tsp Kosher Salt
- \*5 Cups Chicken or Vegetable Stock
- 1 TBSP Suburban Curry Blend
- \*\*½ Cup Sour Cream
- Fresh Chives, diced into equal lengths.

SERVINGS: 6

**Notes:**  
Reserve a 6th cup of stock to add a little to the blender as you puree soup, if needed. I made a web-like pattern since I created this recipe Halloween week, but you can do a pinwheel or just place a small dollop

## INSTRUCTIONS

1. In a soup pot, melt butter over medium heat.
2. Sauté onions, carrots and Kosher Salt for about 10 minutes.
3. Add Stock and Suburban Curry Seasoning and bring to a boil.
4. Cover and simmer for 15-20 minutes or until carrots are tender.
5. Remove from heat and puree in blender until smooth and creamy. Add extra stock if too thick.
6. Wipe down the soup pot if necessary and add creamed soup to pot. Keep warm and stir throughout. Adjust seasonings if you like a little more curry flavor or a little more salt.
7. To serve, place sour cream in plastic baggie and cut a tiny slit. Working from the center, swirl sour cream into a dollop or a pinwheel design.

\*Recipe inspired by Rachel Ray's Curried Carrot Soup.

