

Curried Carrot Soup

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Ingredients:

6 carrots, sliced or chopped
2 ribs celery, chopped
1 onion, chopped
Salt and pepper to taste
1 box chicken broth
Curry to taste (a little goes a long way)

Preparation:

Cook carrots, celery, onion in a small amount of water.
Cook with salt. Do not drain.
Puree to a fine consistency, preferably without any lumps.
Return to saucepan. Add chicken broth, to desired thickness for soup of your liking. Simmer with curry to taste. Serve hot, add more curry if you wish.

Serves 4. Freezes well.