

## **Ginger Carrot Soup with Coconut Milk**

### **Ingredients**

5 tblsp. unsalted butter  
1 medium onion chopped  
1 shallot chopped  
1 ½ lbs. of carrots peeled and sliced  
2 tsp. ginger, peeled and grated  
1 tsp. cumin  
1 tsp. turmeric  
1 tsp. coriander  
¼ tsp. cayenne  
4 cups chicken stock  
1 14 oz. can unsweetened coconut milk  
1 lime zested and juiced  
Chopped cilantro for garnish

### **Preparation**

In soup pot, melt butter and add onions and scallions, stir to coat with butter. Add carrots, ginger and spices. Cook until softened, about 10 minutes.

Add chicken stock, bring to a boil. Reduce heat and simmer for 15 minutes until carrots are cooked through.

Using an immersion blender, puree the soup in the pot until smooth. Add coconut milk and stir. If you want thinner soup, add more stock or water as needed. Adjust seasonings, add lime juice to taste. Garnish with cilantro and lime zest.