

# Carrot Soup with Coconut

Serves 2

## Ingredients

- 2-3 large carrots.
- 1 onion.
- 1 ½ tsp curry powder.
- 1 ¾ cup of vegetable broth.
- A pinch of salt.
- 1 can of coconut milk.

1. Chop your carrots and onions. Then add them and the curry powder to a pot and cover with vegetable broth. Simmer for 20 to 25 minutes, until the carrots are soft.
2. Allow to cool slightly and then blend.
3. Return to the heat and stir in the coconut milk until well combined.
4. Season generously with salt if required.
5. Serve hot or cold.



GLUTEN FREE