

# Carrot and Orange Soup

From – [www.virtuallyhomemade.com](http://www.virtuallyhomemade.com)

4 Tbsp sweet butter  
2 cups finely chopped yellow onions  
1 ½ to 2 pounds carrots, peeled and chopped  
4 cups chicken stock/broth  
1 cup fresh orange juice

- Melt the butter in a pot. Add the onions, cover and cook over low heat until tender and lightly colored. About 25 minutes.
- Add carrots and broth and bring to a boil.
- Reduce heat, cover and simmer until carrots are very tender, about 30 minutes.
- Either puree soup in batches with a blender or food processor or use an immersion blender right in the pot. Blend until smooth.
- Add orange juice and extra broth for desired consistency.
- Season with salt and pepper.



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