



Amazing Carrot Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

5-8 carrots
1 onion
1 tsp fresh ginger (minced)
1 tsp garlic (minced)
3-4 cups stock (chicken or vegetable)
1 cup uncooked rice
salt
oil

Instructions

Slice carrots and onion thinly.

In a large pot fry the carrots and onion in oil until soft. Add the ginger and garlic. Stir.

Add the stock.

Add one cup of rice and simmer until the rice is soft (but not mushy).

Blend until smooth. Add salt to taste.

You can add more stock to make the soup as thin as you prefer.

For extra-fanciness garnish with some slices of steamed carrot.
