



KOB
E 134G TH-10
Superior Steel-NO Stain

Potato Carrot Soup

Ingredients

1 tbsp. olive oil
1 medium onion
2 small cloves of garlic
2 celery sticks

2-3 large carrots
4 smallish potatoes

Vegetable broth

Salt and pepper
Red pepper flakes

Prep

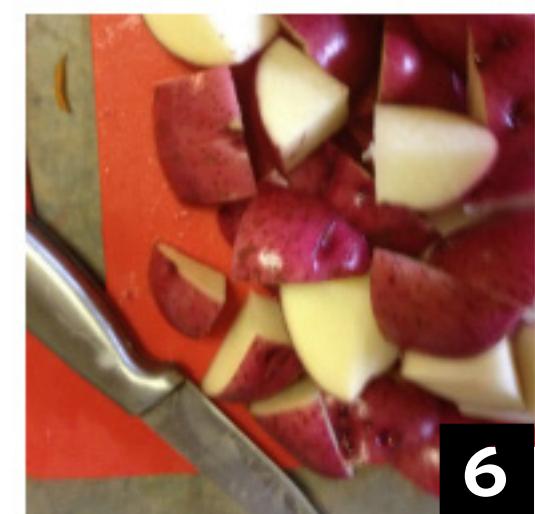
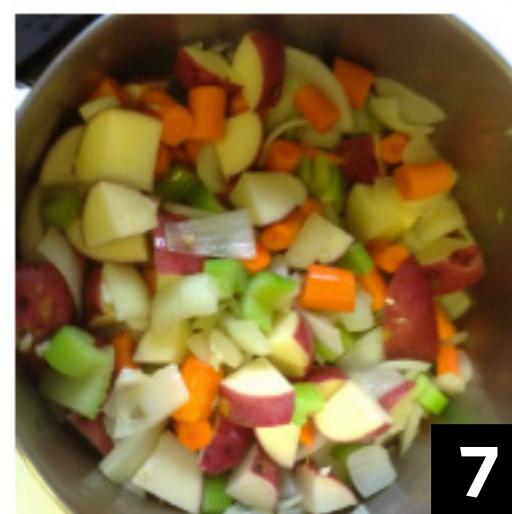
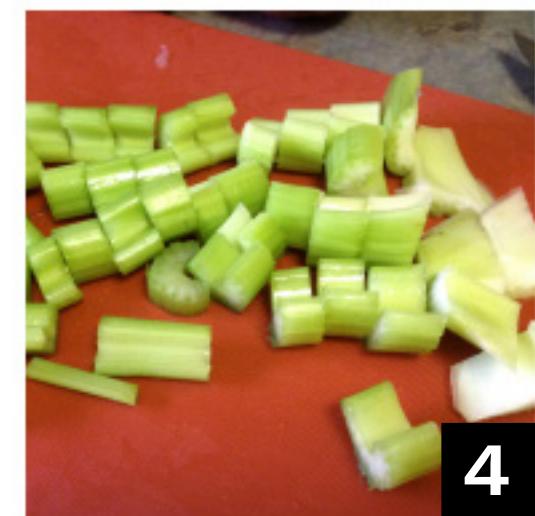
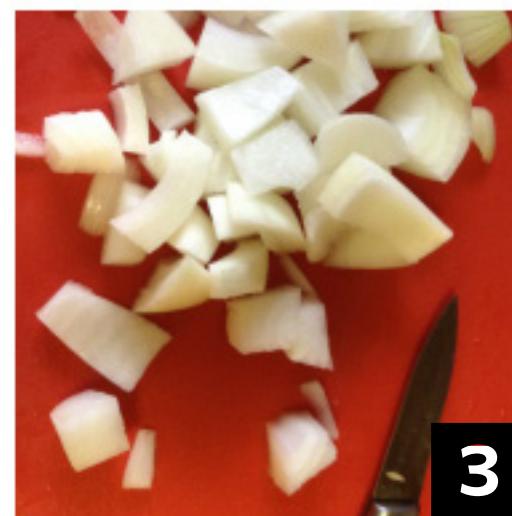
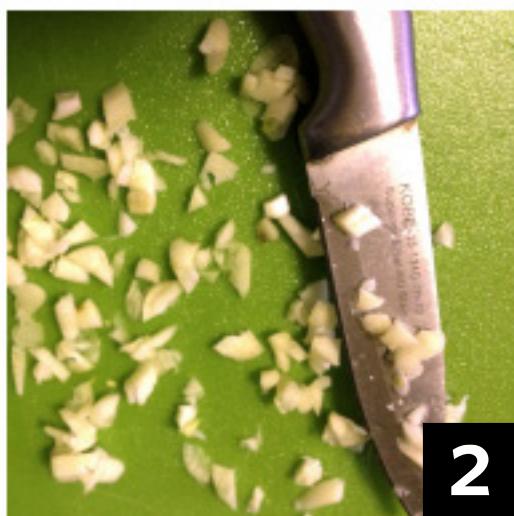
- 1 Chop onion
- 2 Chop garlic
- 3 Chop celery
- 6 Cube carrots
- 7 Cube potatoes

Cook

- 4 Heat oil in large pot.
- 5 Add onion, garlic, celery and cook until tender.
- 8 Add potatoes and carrots.
Cook 3-5 minutes.
- 9 Add broth.
Bring to a boil.
- 10 Reduce heat.
Simmer for 20-30 minutes.

(Optional to make soup creamier)
Blend all broth and about half of the
potatoes and carrots.

- 11 Add salt, pepper, and red pepper flakes to taste.



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