

## Carrot Soup



Preparation Time:  
**1 hr, incl. cooking time**

-----  
**SHOP** at [voilabycoco.com](http://voilabycoco.com)

### Ingredients for 4 servings:

½ lb. potatoes cut in fourths  
At least 1 lb. carrots, cut in large sticks  
2 tomatoes cut in small pieces  
2 oz. olive oil  
Salt, pepper  
1 Qt. hot water  
4 oz. half & half (or milk, or sour cream)

Wash and prepare all vegetables. If you wish to use the carrot leaves, wash them thoroughly.

Pour the oil into the pan and heat on medium heat.

Add the potatoes, salt, and pepper (about 20 twists of each). Stir.

Add the carrots and the carrot leaves (optional). Stir.

Add the hot water, and reduce the heat to medium low.

Boil gently for 30 mns.

Add the tomatoes, and cook for another 10 mns.

Let it cool.

Add the half & half, milk, or sour cream – half & half for a richer soup, milk for a leaner soup, or sour cream for a little tangy taste.

*For more details on this recipe, please watch the video.*