

## Carrot Soup with Lime and Ginger

4 to 6 servings

1 medium yellow onion	handful fresh cilantro, several stems reserved
olive oil	2 cups vegetable broth
2 cloves garlic, minced	1 cup coconut milk (about half of a 14-oz can)
2 serrano chiles, chopped	juice of 1 lime
1 Tbsp fresh grated ginger	1 cup white rice
1 lb carrots, chopped to 1" pcs	salt to taste

Heat a healthy splash of olive oil in a soup pot over medium heat. Medium-dice the onion and add it to the pot with a pinch of salt. Sauté several minutes, then add the garlic, chiles, and ginger and sauté a few minutes more. Add the carrots, the cilantro (excluding the garnish), and the vegetable broth. Bring soup to a boil, then reduce heat and simmer for 15 minutes or until carrots are tender.

While the soup simmers, prepare rice according to package directions.

Remove soup from the heat and stir in coconut milk and lime juice. Use a hand blender to purée, or do it in batches in a standard blender.

Salt to taste. Serve with a scoop of rice; garnish with reserved cilantro and a drizzle of olive oil.

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4" x 6"

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