

## Carrot Soup with Ginger and Lemon

Serves 4

- 55 g butter
- 225 g chopped onion
- 1 T finely chopped peeled fresh ginger
- 1½ tsp minced garlic
- 560 g carrots, peeled, chopped
- 2 tomatoes, seeded, chopped (optional)
- 1½ tsp grated lemon peel
- 700 ml (or more) chicken or vegetable stock
- 2 T fresh lemon juice

### Garnish

- 4 T Greek yogurt
- 1 small carrot, peeled, grated



1. Melt **butter** in heavy large pot over **medium-high heat**.
2. Add **onion**; **sauté 4 minutes**.
3. Add **ginger** and **garlic**; **sauté 2 minutes**.
4. Add chopped **carrots**, **tomatoes** and **lemon peel**; **sauté 1 minute**.
5. Add **stock** and bring to boil. Reduce heat, cover partially and **simmer** until carrots are very tender, **about 20 minutes**. Cool slightly.
6. Purée soup in batches in blender. Return soup to pot.
7. Mix in **lemon juice**. Season with **salt** and **pepper**.  
*(Can be made 1 day ahead. Cover and chill.)*
8. Bring soup to simmer, thinning with more stock, if desired. Ladle into bowls. Top each with sour cream and grated carrot.