

Carrot And Brie Soup

Ingredients

- 2 Tbsp butter
- 3 cups coarsely chopped carrots
- ½ cup coarsely chopped onion
- 6 cups chicken broth
- Salt and pepper to taste
- 3 oz (75g) Brie cheese (rind removed)
- ¼ cup whipping cream (or milk)

Directions

Melt butter in 9-inch square baking pan in 450-degree oven. Add carrots and roast for 20 minutes or until lightly browned stirring occasionally.

Transfer carrots and butter to a large saucepan. Add onions and cook until onions are translucent about 3-5 mins. Add chicken stock. Add salt and pepper to taste. Simmer for 30 minutes or until carrots are soft.

Cut cheese into small pieces and add to soup. Blend until smooth. Add cream

Enjoy!!