

# Roasted Carrot Soup

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Recipe source: Reeve @ [Food52](#)

Serves 4



## **INGREDIENTS:**

- 6 to 8 large carrots (about 1 3/4 pounds)
- ¼ cup olive oil
- Salt
- 6 cups vegetable stock (good quality, not too high in sodium)
- 1 piece ginger, an inch long, peeled
- 1 sprig thyme, plus more for garnish
- ½ large sweet onion, chopped
- 2 large garlic cloves, chopped
- Freshly ground black pepper

## **DIRECTIONS:**

- Peel and cut the carrots into 1/2-inch rounds. On a rimmed baking sheet, toss the carrots with 2 tablespoons of the olive oil and sprinkle generously with salt.
- Set an oven rack 6 to 8 inches from the heat source and turn on the broiler.
- Broil the carrots until they brown and soften, turning them over with a spatula every 5 minutes or so; this should take 15 to 20 minutes.
- Meanwhile, bring stock to a boil, add the ginger and sprig of thyme and simmer gently for 15 minutes.
- Put the onion in a medium stock pot with the remaining olive oil. Brown the onion over medium heat, stirring frequently. Add the garlic, and then add the carrots.
- Remove the ginger and thyme from the stock and add the stock to the pot with the onions and carrots. Bring to boil and simmer for 5 to 10 minutes, until the carrots are soft enough to puree.
- Use an immersion or a standard blender to puree the mixture until smooth. If the soup seems too thick, add more stock or water and reheat gently. Add salt and pepper to taste.
- To serve, garnish with chopped fresh thyme.