

# Carrot Pesto Soup

## INGREDIENTS

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### SOUP

1 tbsp extra virgin olive oil  
1/2 onion chopped  
4-5 medium carrots chopped  
3 cups vegetable stock  
Salt and pepper to taste

### PESTO

Greens from top of one carrot  
1 clove garlic  
1/4 cup sliced almonds  
1/4 cup extra virgin olive oil  
Salt and pepper to taste

## INSTRUCTIONS

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Sauté onions in oil until softened over medium high heat  
Add carrots, toss, and cover 3 minutes  
Add 1/2 of vegetable stock, lower heat to medium, and cover.  
Let cook until carrots are tender and easily cut apart  
Transfer onions, carrots, and stock to your blender.  
Add remaining stock, salt, and pepper.  
Blend until smooth.  
Pour into bowls and drizzle pesto on top to serve.

### Pesto Instructions

Add all ingredients to blender and purée just until everything is finely chopped and well mixed.

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*Chile y Limon*