

Roasted Carrot Soup

From your box: Onion, garlic, potatoes, carrots, thyme

- 1 Pound Carrots cut into chunks
- 2 small Potatoes
- 1 Large Onion
- 5 Garlic Cloves
- 2-4 tablespoons olive oil
- Sea Salt & Freshly Ground Pepper
- 2 Hefty Thyme Sprigs
- 1 Bay Leaf
- 1 Quart Vegetable stock
- 1/2 Cup light cream
- 2-3 tablespoons crème fraiche or sour cream, stirred with a fork until loosened
- 2 tablespoons minced parsley

Preheat the Oven to 425 F. Toss the vegetables with olive oil and season with 1/2 teaspoon salt and some pepper. Put them in a large baking dish and the thyme and bay leaf and roast until tender and glazed, about 1 hour, turning them 2 or 3 times. Transfer the vegetables to a soup pot, add the stock, and bring to the boil. Simmer until the carrots are soft, about 20 minutes, then puree to the pot, taste for salt, and season with pepper. Stir in the cream. Ladle the soup into bowls, swirl a spoonful of cream fraiche into each, add a little minced parsley and serve.

Adapted from Deborah Madison's Cookbook Vegetable Soups