

Roasted Carrot and Rhubarb Soup

Yield: 6 portions

1 cup	diced carrots
1 cup	rhubarb cut into 1-inch pieces
½	chopped onion
1 Tbsp.	olive oil
1 L	vegetable stock
	salt and pepper to taste



Preheat oven 375F.

Toss carrots, rhubarb and onion with oil. Season. Roast on sheet pan until light brown. 45 min.

Transfer to soup pot. Add stock and bring to simmer. Cook 30 to 60 min. until vegetables are very tender.

Puree using submersible blender until velvety smooth. If needed, add more stock to thin.

Taste and adjust with honey if too tart and salt and pepper to taste.