



## Golden Carrot Soup

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 25MIN

### Ingredients

1/4 c butter

1 clove garlic minced

2 1/2 c carrots sliced

2 Tbsp chicken bouillon mix

1 medium onion sliced

5 c water

1/4 c rice

salt & parsley to taste



### Directions

1. Melt butter in medium saucepan, saute onion & garlic until tender
2. Add water, carrots, rice & bouillon mix & bring to a boil
3. Cover & simmer for 20-25 minutes
4. Blend until smooth
5. Add salt & parsley to taste