

martha stewart



Carrot and Yellow Pepper Soup with Rosemary

Garnished with a sprinkling of coarsely ground black pepper and rosemary flowers, this soup is a welcoming start to this simple spring meal.

4
SERVINGS

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Ingredients

Directions

Ingredients on sale



Whole Foods Market
4100 Easton Gateway Drive
Columbus OH 43219



1. In a large saucepan over medium heat, melt the butter; then add carrots, leeks, yellow pepper, rosemary, and cumin. Cook, covered, for 10 minutes. Add stock, and salt and pepper to taste. Simmer, uncovered, for 20 minutes, or until carrots are tender. Remove rosemary sprigs.

2. Puree in a food processor or blender, in batches, until smooth. Adjust seasoning.

3 tablespoons unsalted butter

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3 large carrots, peeled and cut into 1/4-inch rounds

1 cup white part of leeks, cut into 1/2-inch lengths and cleaned

1 large yellow pepper, seeded and cut into 1-inch squares

3 sprigs fresh rosemary

Pinch of ground cumin

3 1/2 cups chicken stock, preferably homemade

Salt and freshly ground black pepper

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