



Wolf Pine Farm

Community Supported Agriculture

Kid Friendly Carrot & Potato Soup

Notes

- My kids and my fussy niece ate this and really liked it. As with just about everything, sprinkling it with cheese really helped. ☺

Ingredients

4 c Potatoes	2 T butter
3 c carrots	1 ½ c milk
1 onion	½ t hot sauce (optional)
1 ½ t salt	grated cheese to top
4 c vegetable broth	

Instructions

1. Chop Carrots and potatoes
2. add Potatoes, carrots, onion, salt & broth to large pot
3. Cook on medium heat until veggies are tender (about 20 minutes)
4. Puree using blender or hand blender
5. Add butter, milk & optional hot sauce
6. Serve hot, garnished with cheese, or serve cold like a classic Vichyssoise