



Potato-Carrot Swirl

Serves: serves 6-8 Active Time: 35 minutes Total Time: 40 minute

Ingredients

- 2 large russet potatoes (4 medium), peeled and cut in large pieces
- 1 medium onion, diced
- 4 tsp mushroom powder

- ½ tsp salt (or as desired)
- 4 medium carrots, peeled and cut in 1-inch pieces
- 2 tsp curry powder
- 2 cups coconut milk
- 1 tsp chopped parsley
- 2 cups water

Directions

1. Place potatoes, onions, and seasonings in medium saucepan and add 2 cups water (or enough water).
2. In a separate saucepan, place carrots and seasonings, and enough water to reach just below the top of carrots.
3. Bring both to a boil and then simmer for about 20 minutes, or until tender.
4. When both are finished cooking, place about fourth of the potato mixture into the carrot pot, and place remaining potato mixture in blender. Add 1 cup coconut milk and blend on low, adding enough water to bring to desired consistency. The soup will thicken if it sits – simply place on low heat in a covered saucepan.
5. Place carrot mixture (with the added potato mixture) into blender. Add the remaining coconut milk and blend on medium until smooth. Add water for desired consistency for the same thickness as the potato soup. Pour back into the other saucepan and place on low heat.
6. Pour both slowly into a wide shallow soup bowl until full. Soup will be half orange and half white. Use a spoon to create a swirl between colors. Garnish with parsley and serve.

