



## Carrot Soup with Thyme and Fennel

 Vegetarian  Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



200 kcal

SOUP

ANTIPASTI

STARTER

SNACK

### Ingredients

- 0.3 cup butter ()
- 4 medium carrots peeled chopped
- 0.3 teaspoon fennel seeds
- 0.5 teaspoon thyme sprigs fresh chopped
- 2 garlic clove chopped
- 0.8 cup leek white green chopped ( and pale parts only)
- 5 cups chicken broth canned ()
- 0.8 cup onion chopped

4 servings thyme leaves fresh chopped

## Equipment

bowl

frying pan

sauce pan

ladle

blender

## Directions

Melt 1/4 cup butter in large saucepan over medium-low heat.

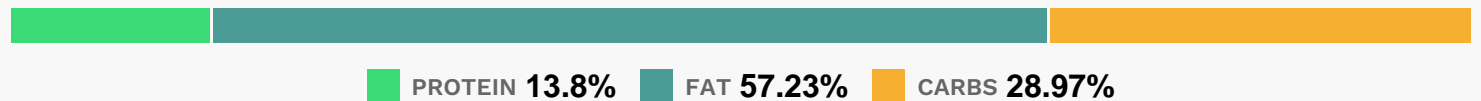
Add carrots, onion, leek, garlic, 1/2 teaspoon thyme and fennel seeds; stir to coat. Cover; cook until onion is translucent, stirring occasionally, about 15 minutes.

Add 5 cups broth. Bring to simmer. Cover partially; simmer until carrots are very tender, stirring occasionally, about 40 minutes. Cool slightly. Working in batches, purée soup in blender. Return to pan. Thin to desired consistency with more broth. Season with salt and pepper. (Can be made 1 day ahead. Cool slightly. Cover and chill.)

Bring soup to simmer. Ladle into bowls.

Sprinkle with additional thyme.

## Nutrition Facts



## Properties

Glycemic Index:68.96, Glycemic Load:3.42, Inflammation Score:-10, Nutrition Score:12.445652194645%

## Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.64mg, Luteolin: 0.64mg, Luteolin: 0.64mg, Luteolin: 0.64mg Isorhamnetin: 1.5mg, Isorhamnetin: 1.5mg, Isorhamnetin: 1.5mg, Isorhamnetin: 1.5mg Kaempferol: 0.79mg, Kaempferol: 0.79mg, Kaempferol: 0.79mg, Kaempferol: 0.79mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 6.26mg, Quercetin: 6.26mg, Quercetin: 6.26mg, Quercetin: 6.26mg

## Nutrients (% of daily need)

Calories: 200.04kcal (10%), Fat: 13.55g (20.85%), Saturated Fat: 7.87g (49.17%), Carbohydrates: 15.43g (5.14%), Net Carbohydrates: 12.66g (4.6%), Sugar: 5.22g (5.8%), Cholesterol: 30.5mg (10.17%), Sodium: 226.83mg (9.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.35g (14.71%), Vitamin A: 10883.68IU (217.67%), Vitamin B3: 4.79mg (23.95%), Vitamin K: 17.03µg (16.22%), Potassium: 541.89mg (15.48%), Phosphorus: 132.02mg (13.2%), Manganese: 0.26mg (13.05%), Vitamin C: 10.32mg (12.51%), Copper: 0.22mg (11.12%), Fiber: 2.77g (11.1%), Vitamin B6: 0.21mg (10.63%), Vitamin B2: 0.15mg (8.81%), Iron: 1.49mg (8.25%), Folate: 29µg (7.25%), Calcium: 61.35mg (6.14%), Vitamin E: 0.89mg (5.95%), Vitamin B12: 0.32µg (5.32%), Magnesium: 21.08mg (5.27%), Vitamin B1: 0.07mg (4.59%), Zinc: 0.57mg (3.8%), Vitamin B5: 0.26mg (2.56%), Selenium: 0.73µg (1.05%)