

Roasted Carrot Soup with Carrot Top Walnut Pesto

Serves 6-8

This velvety soup is a great way to start off any meal. I love using the green tops of the carrots in the pesto to carry the carrot flavor all through the soup. Look for bunches of long slender carrots with fresh looking tops. You won't be disappointed in this pairing. The soup is amazing with Dusted Valley's 2016 Olsen Vineyard Chardonnay.

2 1/2 pounds carrots, trimmed, peeled and cut into 2" diagonals
5 tablespoons olive oil, divided
1 teaspoon [Savor](#)
1/2 onion, finely diced, about 3/4 cup
2 quarts low sodium chicken stock or vegetable stock
1/2 teaspoon cumin
1/2 teaspoon turmeric

Pesto

4 cups carrot tops, well washed, stripped with stems discarded
1 cup parsley leaves
3/4 cup toasted walnuts
1/3 cup olive oil
1 small clove of garlic
2 tablespoons grated parmesan cheese
1/2 teaspoon Savor



Preheat oven to 425 degrees

In the work bowl of a food processor add all of the pesto ingredients and process until a fine paste forms. Set aside

Toss the carrots 3 tablespoons olive oil and Savor onto a half sheet pan. Roast for about 30-35 minutes or until the carrots start to brown. They will not be cooked through.

Meanwhile heat the remaining 2 tablespoons of oil in a Dutch oven over low heat. Sauté the onions for about 5 minutes or until softened but not browned.

Add the roasted carrots to the onions along with the stock cumin and turmeric. Bring to a boil and reduce to a simmer. Cover and cook for about 20 minutes or until the carrots are very tender.

Using an immersion blender or your countertop blender, process the soup until smooth. If you are using the countertop blender, be careful with the hot soup and don't overfill the canister.

Serve the hot soup in individual bowls topped with a spoonful of pesto.