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Where attitude is everywhere, and the goat rules, so watch your backside.

QUICK AND EASY

Vegan recipes from the goat.

CARROT ONION SOUP

INGREDIENTS

1 TBSP - olive oil
2 medium onions - diced
2 medium carrots - grated
1 cup - vegetable bouillon
salt and pepper to taste

DIRECTIONS

Dice the onions and saute in the olive oil until they caramelize. Add the vegetable bouillon and grated carrots. Simmer for 10 to 15 minutes while you prepare the rest of your meal, adding more water if required. Salt and pepper to taste.

This recipe makes 2 to 3 servings.
Scale up or down for the quantity you need.

COMMENTS

If you thought onion soup was good, wait till you try our carrot onion soup recipe. You won't believe how much flavor can come from such a simple soup.

Enjoy!