



Golden Citrus and Herb Beet Soup

INGREDIENTS

2 TBS. extra-virgin olive oil	2 ½ lbs. golden beets, peeled and chopped
1 medium yellow onion, roughly chopped	2 medium carrots, peeled and roughly chopped
4 garlic cloves, roughly chopped	½ tsp dried thyme
½ tsp cumin	4 cups vegetable stock
1 cup water	1 tsp. orange zest
½ cup fresh juice (from 2 oranges)	½ tsp each kosher salt and black pepper

DIRECTIONS

Heat oil in a large pot over medium. Add beets, onion and carrots. Cook, stirring occasionally, until onion starts to caramelize, 15 to 18 minutes. Add garlic; cook, stirring constantly, until fragrant, 1 minute. Add thyme and cumin and continue to stir. Next, add stock and water. Bring to a boil over medium; reduce heat to medium low. Cover and cook until beets are very tender, about 1 hour. Remove from heat; let cool 20 minutes. Puree cooled soup in a blender until smooth; water can be added for desired consistency. Return puree to pot and warm or heat. Stir in orange zest, juice, salt and pepper.