



Creamy HERB SOUP


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Comforting • Creamy • Full of Flavor 

A rich and velvety soup infused with aromatic herbs and a touch of garlic. Perfect as a starter or a cozy meal with crusty French bread. 

INGREDIENTS

-  2 tbsp olive oil
-  1 small onion, chopped
-  2 cloves garlic, minced
-  2 medium potatoes, peeled and diced
-  2 carrots, diced
-  3 cups vegetable or chicken broth
-  1 cup heavy cream or half & half
-  1 tsp dried thyme
-  1 tsp dried oregano
-  2 tbsp fresh parsley, chopped
-  Salt and black pepper to taste
-  Fresh herbs for garnish (optional)



DIRECTIONS

- 1 Heat olive oil in a large pot over medium heat.
- 2 Add onion and sauté until soft, about 3–4 minutes. Add garlic and cook for 1 more minute.
- 3 Add potatoes and carrots. Stir and cook for 2 minutes.
- 4 Pour in broth and bring to a boil. Reduce heat and simmer for 15–20 minutes, or until vegetables are tender.
- 5 Use an immersion blender to blend until smooth (or blend in batches).
- 6 Stir in cream, thyme, oregano, parsley, salt, and pepper. Heat gently for 2–3 minutes.
- 7 Serve warm and garnish with fresh herbs. 



HERBS IN THIS RECIPE



BASIL



THYME



OREGANO

Chef's Tip

For extra flavor, add a splash of lemon juice or a sprinkle of Parmesan cheese just before serving!



PERFECT PAIRINGS



GREEN SALAD



GRILLED CHEESE



CRUSTY
FRENCH BREAD



HERBAL TEA



Inspired by the simple, wholesome flavors of Provence, this creamy herb soup is a French classic that warms the heart and delights the soul. 



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