

Simple Creamy Carrot Soup

Yield: 6 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-swiss-carrot-soup>

Ingredients:

- 3 tablespoons extra virgin olive oil
- 2 pounds carrots peeled, cut into 1 inch pieces
- 1 large onion thinly sliced
- 2 tablespoons minced garlic
- 1 sprig fresh thyme
- 1 sprig of fresh rosemary
- 32 ounces chicken broth
- 2 strips bacon precooked
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon hot sauce