

Golden Beetroot And Fennel Soup - Sunshine Yellow!

Ingredients:

Difficulty: Easy
(serves 4)

2 tbsp olive oil
1 big onion, diced
1 fennel bulb, trimmed and diced
2 carrots, peeled and diced
500 gr. golden beetroot
2 tsp ground ginger
1.5 lt. (or 6 cups) vegetable broth (or just water if you don't have broth)
1 tsp salt
3 tbsp freshly squeezed orange juice
1 tbsp freshly squeezed lemon juice

to serve:

fresh chives or fresh mint

Instructions:

1. In a large pan suitable for soup, put olive oil on medium high heat for about 20 seconds, then add onion and fennel. Saute for about 5 minutes, until onion becomes translucent.
2. Add carrots and continue to cook by stirring for 2 more minutes.
3. Add golden beetroot and ground ginger and stir a little.
4. Add vegetable broth (or water) and salt. Stir, cover with a lid and let it boil. When it starts boiling, turn the heat down to medium and let the soup cook until all vegetables are soft, about 20-25 minutes.
5. When the veggies are soft, turn off the heat and puree the soup using a blender.
6. Put puree soup back on medium heat. Add orange and lemon juice and stir. Cook for about 3-4 minutes. Taste and add more salt if needed. Turn off the heat and serve warm with fresh chives or fresh mint. Enjoy!