

Potato, Carrot, and Cheese Soup

Recipe By Toby



Cooking and Prep:  1
h 45 m

Serves:  4

Contains:   

Preference: Dairy

A milchig, hearty soup that's great after a fast.

Difficulty: Easy

Occasion: Yom Kippur

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (11)

Main ingredients

- oil, for sautéing
- 1-2 medium onions, chopped
- 4-5 large potatoes, peeled and cut in chunks
- 1 large carrot, peeled and cut in chunks
- 2 teaspoons dried dill or 6 cubes [Dorot Gardens Frozen Dill](#)
- 1 and 1/2 teaspoons salt (or to taste)

- 1/2 teaspoon pepper
 - 3 cups water
 - 1 cup milk
 - 1 cup grated cheddar or mozzarella cheese
 - croutons, to garnish
-

Start Cooking

Make the Soup

1. In four-quart pot, sauté onion until tender. Add potatoes, carrots, seasonings and water. Cook on medium heat until vegetables are tender.
2. Purée with hand blender in pot. Add milk and cheese. Can garnish with grated cheese and croutons right before serving. If soup is too thick, add a little more milk.

Note: Can be frozen, but add cheese after thawing and reheating. Do not boil soup once cheese is added or it will toughen.