



Send me what you did

2lbs carrots
1 large yellow onion
1 T fresh ginger
6 cloves garlic
4 c chicken stock
1/2 c peanut butter
2T red curry paste
1t curry powder
1/2 t coriander
1/2 t cumin
Salt & pepper
Cilantro
Peanuts

Roasted the carrots in the oven at 400 for 25 mins with olive oil, salt & pepper to caramelize.
Sauté onions, then add in garlic and ginger. Then add curry paste, spices, and PB. Then stock. Add roasted carrots and simmer 15 mins. Blend. Top with cilantro and chopped peanuts

Oh and lime juice

2 limes