

# Celery and Carrot Soup

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*A simple vegetarian dish perfect for any day of the week, this carrot and celery soup goes from stove to table in just 20 minutes! Dice vegetables and simmer in a savory white wine and vegetable stock for wonderfully delicious soup. Serve with a fresh salad and crusty bread for an inspired meal any time!*

## Ingredients:

2 Tbsp olive oil  
1 onion, minced  
2 carrots, sliced thinly  
1 c. celery, sliced thinly  
½ tsp dried tarragon  
2 c. vegetable broth  
½ c. white wine

## Directions:

1. In medium saucepan heat oil over medium-high heat. Saute onions until tender, approximately 5 minutes. Add carrots, celery and tarragon, stirring until carrots are tender, another 5 minutes.
2. Slowly stir in vegetable broth and wine, and bring to a boil. Reduce to a simmer and cook 15 minutes more. Serve hot.

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