



FR. FRANK'S CARROT GINGER SOUP



Ingredients:

- ✦ 3 tablespoons extra-virgin olive oil, plus more for drizzling
- ✦ 2 scallions, sliced (white and green parts separated)
- ✦ 2 tablespoons chopped peeled fresh ginger
- ✦ 2 cloves garlic, smashed
- ✦ 5 carrots, chopped
- ✦ Kosher salt and freshly ground pepper
- ✦ 1 14-ounce can light coconut milk
- ✦ 3 cups vegetable broth (or water)
- ✦ 1 15-ounce can cannellini beans, undrained
- ✦ ½ acorn squash, seeded and chopped into ¾-inch pieces
- ✦ 3 cups roughly chopped broccoli florets and tender stems
- ✦ 2 slices crusty bread (or croutons)





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Instructions:

1. Preheat the oven to 450 degrees F. Heat 1 tablespoon olive oil in a Dutch oven over medium-high heat. Add the scallion whites, ginger and garlic and cook, stirring occasionally, until softened, about 2 minutes. Stir in the carrots and season generously with salt and pepper. Add the coconut milk, beans with their liquid and 3 cups vegetable stock (or water). Cover and bring to a boil over high heat. Uncover and cook, stirring occasionally, until the carrots are very tender, 18 to 20 minutes.
2. Meanwhile, toss the squash, broccoli and bread with the remaining 2 tablespoons olive oil and $\frac{1}{4}$ teaspoon each salt and pepper on a rimmed baking sheet. Roast, stirring, until the vegetables are tender and browned and the bread is toasted, about 15 minutes.
3. Puree the soup with an immersion blender (or transfer to a regular blender in batches and puree); season with salt and pepper. Divide the soup among bowls. Drizzle with olive oil and top with the vegetable-crouton mixture and scallion greens. Serve with bread.

