

# *Good Eats* *Recipes*

## **Carrot Soup with Spicy Pecans**

### **What You Need:**

- 1 medium onion, chopped (about 3/4 cup)
- 2 tablespoons unsalted butter
- 3 large carrots, sliced thin
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt or to taste
- 2 cups water
- 3 tablespoons chopped GOOD EATS Spicy Pecans

### **Directions:**

In a saucepan cook onion in butter over moderate heat, stirring, until softened. Add carrots, cumin, and salt and cook, stirring, 1 minute. Add water and simmer mixture, covered, 25 minutes, or until carrots are very tender. In a blender purée soup until smooth. Divide soup between 2 soup bowls and top with pecans.