

# Cashew Carrot Ginger Soup

- 10 carrots or about 1lb
- 1 inch of fresh ginger
- 1 can of coconut soup
- about 3 cups of water
- 2 beef bouillon cubes (you can use chicken too)
- 3/4 toasted cashews
- 1 tsp cinnamon
- 1/4 tsp ground ginger
- 1 tbsp brown sugar

Boil carrots with fresh ginger and bouillon cubes. While this is boiling, toast the cashews in a separate pan. Once toasted, add the coconut to the pan with cashews. Let sit a minute. Puree the cashews and coconut milk in a blender or food processor. Add the carrots and ginger and half of the carrot water and puree this all together. Add the puree to the rest of the water with the ground ginger, cinnamon and brown sugar and mix well. Enjoy!!