

Recipes created just for you and your family by the chefs of Viale using the ingredients from your Just Eats box!

CARROT SOUP

R<u>ecipe serves 6+</u> Ingredients:

- 6 Carrots
- 2 Onions
- 2 Potatoes
- Water, milk, or chicken stock
- Salt
- 1. Peel and medium chop 6 carrots.
- 2. Dice 2 onions.
- 3. Peel and chop 2 potatoes.

4. Take the above and cover with either water, milk, or chicken stock.5. Bring to a simmer and on medium heat cook until all vegetables are

- soft.
- 6. Season with Salt.
- 7. Puree in a blender or food
- processor.
- 8. Serve hot.

CARROT & ONION PASTA

<u>Recipe serves 4-6</u> Ingredients:

- 2 lbs of pasta
- Carrots
- Onions
- Salt and pepper
- Parmesan cheese

1. Cook 2 pounds of pasta and strain.

2. Peel carrots and onions, and dice as small as desired. Bite-sized pieces preferred.

3. Sauté carrots and onions until they are cooked through on medium-high heat.

4. Add cooked pasta to the sautéed vegetables. Mix.

5. Season with salt, pepper, and parmesan cheese.