

# Carrot Celery Apple Soup

- 2 lbs [carrots](#), diced
- 3 stalks celery, sliced
- 1 onion or 2 dry shallots, diced
- 5 c broth
- 1 1/2 apples, diced
- 1/4 c tomato sauce, or 2 tablespoons tomato paste
- 1 t dried [oregano](#)
- freshly ground pepper and sea salt

## Garnish

- 1/2 apple, thinly sliced
- 1/2 t butter
- celery leaves, chopped

In a large pot, combine carrots, celery, onion and broth. Bring to a boil and simmer for 10 minutes. Add diced apples, tomato sauce and oregano and simmer for 20 minutes. Use a **Vitamix** or blender to purée soup. Season to taste with salt and pepper.

In a small pan, melt the butter and gently heat apple slices, cooking on low heat, flipping occasionally until tender.

Serve soup garnished with apple slices and celery leaves. A nice crusty bread completes the soul soothing. Serves 6.

**Jittery Cook**