

# Smoked Paprika Carrot Soup

## From Chaz Miller

### ***Ingredients:***

3 Tbsp. Goya Extra Virgin Olive Oil  
1 Onion, Finely Chopped  
2 Tsp. Goya Minced Garlic  
1 Tsp. Goya Ground Cumin  
1 Tsp. Ground Coriander  
1 Tsp. Smoked Paprika  
½ Tsp. Goya Ground Cinnamon  
½ Tsp. Goya Adobo Seasoning  
¼ Tsp. Cayenne Pepper  
4 Cups Chicken Broth  
1 Can Goya Coconut Milk  
2 Cans Goya Sliced Carrots  
2 Tsp Goya Lemon Juice  
¼ Cup Shaved Red Onion  
4 Large Fresh Basil Leaves, torn

### ***Instructions:***

- 1- Heat 2 tbsp. extra virgin olive oil in large saucepan set over medium heat; cook onion for about 5 minutes or until softened but not browned. Add garlic, cumin, coriander, paprika, cinnamon, Adobo and cayenne; cook for about 2 minutes or until fragrant.
- 2- Add broth, coconut milk and carrots; bring to simmer. Cook for about 15 minutes or until flavourful. Remove from heat and stir in lemon juice. Carefully transfer to blender; purée, in batches, until smooth. Ladle into bowls; drizzle with remaining extra virgin olive oil and garnish with red onion and basil.