

Puréed Carrots

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Ingredients:

12 large carrots, chopped
½ cup sour cream
1 tablespoons olive oil
1 tablespoon mustard
1 teaspoon salt
½ teaspoon black pepper

Preparation:

- 1) Place carrots in a large saucepan; cover with water. Cover and bring to a boil over high heat; reduce to a simmer and cook until tender, about 30 minutes.
- 2) Transfer carrots to a food processor with a slotted spoon. Add remaining ingredients and puree until desired consistency is reached. Serve warm.

Notes:

Lovers of mashed potatoes will go crazy for this mashed carrots recipe. Just as savory and creamy, carrots offer an extra bit of sweetness and color to the plate.