

# Creamy Rutabaga and Parsnip Soup Recipe

*Makes 10 Servings*

## Ingredients

- 6 tbsp olive oil
- 1 large onion chopped
- 1 carrot chopped
- 3 stalks celery chopped
- 4 cloves of garlic chopped
- 3 lb rutabaga peeled and cubed
- 1 lb parsnips peeled and sliced
- 2 tsp dried thyme, savor or marjoram
- 2 bay leaves
- 2 quarts chicken stock (or stock of choice)
- 2 tsp kosher salt
- 1/2 tsp freshly ground pepper
- 1 lemon juiced

## Instructions

1. Heat olive oil in stock pot. Add chopped onion, carrot and celery, stir over medium heat 5 minutes. Add garlic and continue stirring 1 minute. Pour 2 quarts stock into pot, add rutabaga, parsnips, bay leaves, herbs, salt and pepper and bring mixture to a simmer. Cover and simmer for 40 minutes or until vegetables are cooked soft.
2. Remove soup from heat and let cool. When soup is warm, not hot, remove bay leaves and puree in batches in a food processor or blender. Alternatively you can use an emersion blender and puree the soup in the pot. Soup can be thinned with additional broth or water if too thick.
3. Before serving, stir in the juice from 1 lemon and adjust seasonings to taste.

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