

## Classic Vegetable Soup

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- 2 carrots, peeled and sliced
- 2 parsnips, peeled and sliced
- 2 turnips, peeled and sliced
- 1 large onion, peeled and chopped
- 1 lb. red potatoes, scrubbed, chopped, covered with cold water
  - 2 ribs celery, sliced
  - 5 cloves garlic, sliced thin
    - 2 tsp. dried oregano
    - 2 tsp. dried thyme
    - 2 bay leaves
- 3 TBSP extra virgin olive oil
  - 1 28oz can whole tomatoes
  - 3 QTs vegetable broth
- 8 handfulls of mustard greens or spinach, chopped
- salt and pepper, to taste

1. In the largest pot you own, heat oil with garlic and herbs until fragrant, careful not to brown the garlic.
2. Drain potatoes and combine with carrots an onion. Stir them over medium heat until onions are translucent.
3. Add parsnips, turnips, celery, broth, bay leaves and tomatoes. Bring to a boil and reduce to a simmer for 20 minutes. Check vegetables for tenderness. When tender, add mushrooms and simmer for an additional 10 minutes.
4. Season with salt and pepper to taste.
5. Stir in greens just before serving.

NOTES: Personalize this soup with your blend of vegetables, switch the potatoes for beans or pasta, add bacon or ham, garnish with grated cheese or pesto.

SERVES 8-10