

Roasted Root Vegetable Soup from KellyintheKitchen

INGREDIENTS

4 parsnips, peeled and sliced
4-6 carrots, peeled and sliced
1 onion, sliced
1 sweet potato, cubed
3 cloves garlic, peeled
1/2 tsp ground ginger
1/2 tsp dried thyme
3 tbsp olive oil, divided
2 large leeks, thoroughly washed and sliced (just the white and light green parts)
1 bay leaf
5-8 cups stock
1/2 tbsp cumin
salt
pepper

DIRECTIONS

Preheat oven to 350 F.

In a large bowl, combine parsnips, carrots, onion, sweet potato, garlic, ginger, thyme, and 2 tbsp olive oil. Toss to coat. Spread in a single layer on foil-lined pans and roast until starting to caramelize.

Heat the last tbsp of oil on medium in a Dutch oven or other large pot and add leeks and bay leaf. Cook, stirring occasionally, until soft.

Add everything to the pot and bring to a boil. Simmer until tender. Taste for seasoning and add more salt and pepper if needed.

Remove bay leaf and puree in batches. Serve with buttered bread or crumble some crackers over the top.