

Turnip & Leek Soup	
Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 4 turnip bunches, peeled and cubed (4 lbs)</li> <li>• 3 leeks, cleaned and sliced (white and light green parts only)</li> <li>• 1 potato, peeled and diced (optional for creaminess)</li> <li>• 4 cups vegetable broth (or substitute for chicken broth)</li> <li>• 2 garlic cloves, finely diced</li> <li>• ½ cup dry white wine (optional)</li> <li>• 2 tsp fresh thyme, more for garnish</li> <li>• 4 tbsp olive oil</li> <li>• Salt and pepper, to taste</li> <li>• Parmesan, grated (optional for serving)</li> <li>• Fresh parsley, for garnish (optional)</li> </ul>	<ol style="list-style-type: none"> <li>1. <b>Sauté Base:</b> In a large pot, heat olive oil over medium heat. Sauté leeks until slightly golden brown, (about 5 minutes). Add garlic, turnips, thyme, (and potato, if using) sauté until softened, (about 5 minutes).</li> <li>2. <b>Add Broth:</b> Pour in the broth, and wine, bring to a simmer, cook until vegetables are tender, (about 15–20 minutes). Remove from heat.</li> <li>3. <b>Blend:</b> Partially or fully blend with an immersion (or stand) blender until desired consistency is achieved. Taste and adjust seasoning as desired, add salt and pepper to taste. Pour back into pot and reheat.</li> <li>4. <b>Season &amp; Garnish:</b> Serve hot! Garnish, with fresh thyme and/or parsley, serve with parmesan on the side for topping.</li> </ol>