

Creamy Turnip Soup

From – www.eatingwell.com

4 medium turnips, peeled and sliced
1 ½ cups thinly sliced spinach
2 Tbsp extra-virgin olive oil, divided
1 Tbsp butter
1 medium onion, sliced
½ tsp dried rosemary
½ tsp salt plus a pinch, divided
¼ tsp freshly ground white pepper plus a pinch, divided
4 cups reduced-sodium chicken broth
¼ cup shredded carrot
2 Tbsp thinly sliced scallion greens
2 tsp white-wine vinegar

- Heat 1 Tbsp oil and butter in a large saucepan over medium heat.
- Add onion and cook, stirring, until beginning to brown, about 5 minutes.
- Add the turnips, rosemary, ½ tsp salt and ¼ tsp white pepper; stir to combine.
- Cover and cook, stirring once or twice, for 10 minutes.
- Add broth, increase heat to high and bring to a boil. Reduce heat to maintain a simmer, cover and cook until the turnips are tender, 10 to 12 minutes more.
- Meanwhile, toss the spinach in a medium bowl with carrot, scallion greens, vinegar, the remaining 1 Tbsp oil and pinch of salt and pepper.
- Puree the soup in the pan using an immersion blender or transfer to a regular blender and blend until smooth. Serve each portion of soup topped with a generous ¼ cup of the salad.



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