

# Parsnip Soup with Leeks and Parsley

*From – simplyrecipes.com*

2 Tbsp butter  
3 leeks, white and pale green parts only, sliced lengthwise, cleaned, sliced crosswise into 1/4" slices  
2 Tbsp olive oil  
1 ½ to 2 lbs parsnips, peeled and chopped  
2 strips lemon zest, 1 x 2 inch each  
1 to 2 tsp salt  
4 cups chicken or vegetable stock  
2 cups water  
2 cups finely chopped fresh parsley (reserve a little for garnish)  
1 Tbsp lemon juice  
pepper to taste

- Heat butter in a 4 to 6 quart pot on medium heat.
- Add the chopped leeks, toss to coat with the butter.
- When the leeks are heated enough so they begin to sizzle in the pan, lower the heat to low and cover the pan.
- Cook until soft, but don't let the leeks brown.
- Add the parsnips and olive oil and toss to coat. Sprinkle on the salt.
- Add the stock and water.
- Add the strips of lemon zest.
- Bring to a boil and reduce to a low simmer. Cover and cook until the parsnips are completely tender, at least 30 minutes.
- Remove and discard the lemon zest. Add the parsley.
- Puree the soup until smooth, either by using an immersion blender or food processor.
- Return the soup to the pot.
- Stir in lemon juice and add more salt to taste, if needed.
- Garnish with freshly ground black pepper, a little olive oil and chopped parsley or chives.



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