

## **Root Vegetable Soup**

Peel parsnips, carrots, rutabagas, potatoes of any kind, turnips and cut into chunks....a good way to get acquainted with some different veggies.....I would use about 5 cups total veggies with 4-5 cups broth-chicken or vegetable . Simmer till the veggies are soft. Add some chopped kale, swiss chard or spinach during the last 5 minutes of simmering so they can wilt. Very yummy and hardy.