

Kitchen Sink Vegetable Soup

Recipe By Naomi Nachman



Cooking and Prep:  4 h

Serves:  16

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Gluten Free, Low Fat, Sugar Free

Source: ArtScroll

I made this soup for the first time because I had a whole bunch of vegetables that were about to go bad, so I decided to put them all into a soup. A chef I once worked with taught me this trick for making a homemade soup base: blending the simmered vegetables and then using that stock to make an amazingly rich soup with the diced veggies.

[Check out our exclusive interview with Naomi about Perfect for Pesach, her new cookbook!](#)

Ingredients (16)

Broth

- 1 large parsnip, peeled
- 1 turnip, peeled
- 4–5 stalks celery
- 2 medium zucchini, with peel

- 3 large onions
- 3 medium carrots
- 1 large tomato
- 8 cups water
- 1/2 cup fresh parsley leaves
- 1/2 tablespoon **Haddar Kosher Salt**

Diced Vegetables

- 4 stalks celery, peeled
 - 3 medium carrots, peeled
 - 2 medium zucchini, with peel
 - 2 onions
 - 1 small parsnip, peeled
 - 1 tablespoon **Haddar Kosher Salt**
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Start Cooking

Prepare the Broth

1. Cut parsnip, turnip, celery, zucchini, onions, carrots, and tomato into large chunks. Place into a large (10-quart) pot; add water, parsley, and salt
2. Bring to a boil; reduce heat and simmer until vegetables are soft, approximately one hour.
3. Use an immersion blender to process soup for a full three minutes, until smooth. Reheat to a boil.

Complete the Soup

1. Cut the remaining vegetables into small dice. Add to pureed soup; lower heat. Simmer for approximately 2 hours, until the vegetables are soft enough to your taste. Add salt; adjust to taste.

Credits

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