

Puréed Vegetable Soup

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1.5 h

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Sukkot

Diet: Gluten Free, Low Fat,
Paleo, Low Carb, Sugar Free

Source: The Heimishe
Kitchen (Nitra Cookbook)

Here's an easy, flavorful soup with loads of veggies. Pair with bread or hearty croutons for a full supper.

Ingredients (11)

Main

- 1 onion
- 1 parsley root
- 1 large zucchini
- 1 potato

- 1 sweet potato
 - 3 carrots
 - 1/2 small knob celery
 - 2 stalks celery (*optional*)
 - 2 meat bones (*optional*)
 - 2 teaspoons salt
 - 4 quarts water
-

Start Cooking

Make the Soup

1. Place all ingredients in a six-quart pot. Cook for one and a half hours.
2. Blend or mash vegetables. Return to pot and reheat.

Credit

Styling and Photography by Sarah Anteby