

## CARROT PARSNIP SOUP

### Ingredients:

- 1 tsp extra-virgin olive oil
- 1 cup onions, chopped
- ½ cup celery, chopped
- 2 cups carrot, chopped
- 2 cups parsnip, chopped
- 4 cups veggie broth
- 2 tsp paprika
- 1 tsp garlic powder
- ½ tsp chili powder
- Salt and ground black pepper
- Chives for garnishing

### Cooking Instructions:

1. In a large pot over high heat, add olive oil. When the pan and the oil are hot, turn the heat down to medium and add the onions and celery. Cook until onions are translucent.
2. Add the carrots and parsnip along with 4 cups of vegetable broth.
3. Bring it to a boil, cover, and cook for about 20 minutes or until the vegetables are soft.
4. Add paprika, garlic powder, chili powder, salt, and pepper.
5. Using an immersion hand blender or a counter-top blender puree the veggies. It is not necessary to remove the rest of the liquid from the pot to puree the veggies.
6. Taste and add any extra seasonings, if necessary.
7. Serve topped with fresh chives.