



High Tunnel Turnip Soup



Gluten-free, can be made vegetarian/vegan

Potatoes mellow out the flavor of turnips, making this the perfect cold-weather soup!

Ingredients:

2 tablespoons olive oil

2 medium yellow onions, diced

½ teaspoon salt

½ teaspoon ground black pepper

4 large potatoes (Russets work best), peeled and diced

6 large turnips, peeled and diced, with the greens finely chopped

2 quarts chicken or vegetable broth

1. In a soup pot over medium-high heat, sauté onions, salt, and pepper until golden brown.
2. Add turnips, potatoes, and broth and bring to a boil.
3. Simmer until turnips and potatoes are very tender, about 20 mins.
4. Roughly mash or puree the soup. (This step is optional)
5. Return soup to a low boil and continue to heat until thickened.
6. Remove from heat and add finely chopped turnip greens.
7. Serve soup topped with bacon, green onions, and/or grated cheese.