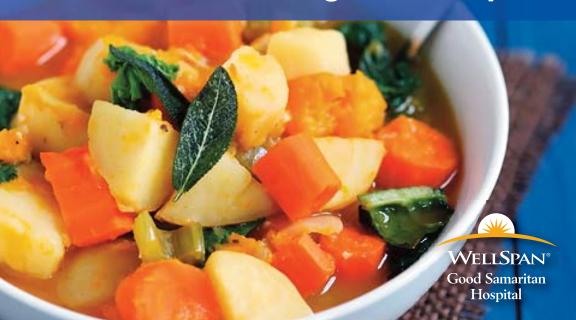
Chicken & Root Vegetable Soup



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Ingredients:

1-1/3 quart chicken stock or vegetable stock

1/2 c. yellow onion, chopped

1/2 c. celery, diced

1/4 c. turnips, peeled and diced

1/4 c. parsnips, peeled and diced

1/2 c. yukon gold potatoes, peeled and diced

1/2 c. carrots, peeled and diced

1/4 c. fennel bulb, diced 1/2 lb. cooked chicken, diced

1/4 tsp. salt

1/4 tsp. ground black pepper

1/3 tsp. chili powder

1/3 tsp. paprika

2/3 tsp. thyme, minced2/3 tsp. rosemary, minced

1-1/3 tsp. parsley, minced

1 tbsp. vegetable oil

Directions:

- Pour vegetable oil into stock pot and heat over medium heat.
- 2. Add onions and celery. Saute until soft.
- 3. Add turnips, parsnips and potatoes. Saute for 5 minutes.
- 4. Add carrots and fennel. Saute for 5 minutes.
- 5. Add stock and bring to a simmer. Cook for 10 minutes.
- 6. Add chicken, salt, pepper, chili powder, paprika, thyme, rosemary and parsley. Cook for 5 minutes.

