

# FALL HARVEST SOUP

*This soup is the ultimate FALL hug. Use whatever veggies you have on hand, roast with oil and spices, then blend into warmed broth. Soup is on!*

**TOOLS** - baking sheet, foil, non stick spray, soup pot, optional stick blender or blender

## INGREDIENTS

- 4 cups of chicken or veggie broth
- We want 4 cups of veggies, whatever is in season. Think ROOT veggies as the main ingredients- 1 large Russet potato, 1 medium sweet potato, 2 medium carrots, 1 medium onion, + 1 cup of mushrooms
- 3 tablespoons oil
- ½ teaspoon dried thyme
- ½ teaspoon of dried rosemary
- Salt and pepper to taste

## DIRECTIONS

### LET'S ROAST THE VEGGIES

1. Preheat the oven to 425 F.
2. Cut the all the veggies into cubes. Toss with oil, thyme and rosemary and spread onto a foil lined baking sheet.
3. Sprinkle with salt and pepper. Toss
4. Bake for 25 to 35 minutes, until all the vegetables are tender, turning once with a spatula.

### LET'S MAKE THE SOUP!

1. Let the veggies cool slightly then add to a large soup pot and add warmed broth.
2. If you have an immersion/stick blender, you can puree the soup, or if you prefer to leave chunky that's yummy too!
3. Taste, season with salt and pepper and serve hot with a small dollop of sour cream and crusty bread!