

Sip, Slurp and Savour ...

# Christine's Vegan Kitchen Curried Roasted Pear & Parsnip Soup

## Ingredients

- 6 parsnips, peeled and cut into 1 inch slices
- 3 pears, peeled and quartered
- 1 large onion cut into 1 inch chunks
- ¼ cup olive oil
- 6 cups vegetable stock
- 2 tbsp curry powder (or to taste)
- 1 tsp cumin
- 1 dash salt

optional: extra pear for garnish

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## Directions

Toss parsnip, pears and onions with olive oil and 1 tbsp curry powder and roast in 425°F oven.

Cook until soft, approximately 45 minutes, stirring often to prevent burning or sticking.

When done, cool and purée in small batches in a food processor with 2 cups of vegetable stock until smooth.

Transfer to soup pan, add balance of vegetable stock, curry powder, cumin and heat through.

Add salt to taste and serve.

If you like your soup silky smooth, pour through a mesh strainer, heat again and serve.

**This recipe yields 8 to 10 servings**

Recipe Courtesy of Christine Renaud of Christine's Vegan Kitchen

*For more information, visit [www.growarow.org](http://www.growarow.org)*