



PARSLEY SOUP

Ingredients

- 2 tablespoons extra virgin olive oil
- 2 leeks, thoroughly rinsed and chopped
- 2 garlic cloves, minced
- 2 parsnips, diced (or parsley root, celery root, or even carrots)
- 1 teaspoon kosher salt or to taste
- 2 large bunches fresh flat-leaf parsley, coarsely chopped
- 1/4 cup dry white wine
- 2 cups water

Directions:

Heat evoo in a medium pot over medium-high heat. Add leeks and sauté for about 5 minutes until they soften.

Add garlic and parsnips and cook another 5 minutes. Add parsley, wine, and water and simmer, covered, until parsley is wilted.

Puree soup in a blender, or with an immersion blender, until smooth. If desired, pour through a fine-mesh sieve into cleaned saucepan, pressing hard on solids, then discarding them. Reheat if necessary.

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