



Roasted Parsnip and Pear Soup

Soups

Prep Time: 10 mins **Cook Time:** 45 mins **Servings:** 4 **Source:** From the recipe collection of Jim and Mary Crist

INGREDIENTS

- 5 parsnips - trimmed, scrubbed, and cut into ½-inch circles
- 3 tablespoon olive oil - divided
- 2 leeks - white and light green parts sliced
- ½ teaspoon minced ginger
- 2 Bartlett pears - cored and diced
- ½ teaspoon sea salt - more to taste
- Ground black pepper - to taste
- 4 cups chicken stock
- 10 to 15 sprigs fresh thyme - plus more for garnish
- 1 bay leaf

DESCRIPTION

This soup was served by Jim and Mary at our Aasha VP wine tasting event. It paired well with the Aasha "The Savant" viognier that was served.

Jim modified the recipe a little, but the original can be found [here](#).

DIRECTIONS

Preheat oven to 400°F. Line a baking sheet with parchment paper. Place the parsnips on the sheet, and toss with olive oil. Season with sea salt and black pepper, to taste. Bake for 15 to 20 minutes, until slightly brown and tender.

Heat 2 tablespoons olive oil in a soup pot or Dutch oven over medium heat. Add the leeks and ginger, and sauté for 2 to 3 minutes until fragrant. Add the pears and ½ teaspoon salt, and cook for a few more minutes. Next, add the roasted parsnips, chicken stock, thyme sprigs, and bay leaf. Bring to a boil, then cover and reduce to a simmer for 15 to 20 minutes.

Remove the pot from heat, uncover, and take out the bay leaf and thyme sprigs. If you have an immersion blender, use that to purée the soup in the pot. If you are using an upright blender, carefully transfer the soup to the blender. Do not fill it all the way (you may need to blend in batches), and leave the lid cracked to let steam escape. You can also remove the lid and cover the blender loosely with a dish towel if needed. Blend until smooth. Be very careful while blending. The mixture will be piping hot!

Serve immediately, garnished with fresh thyme and homemade croutons.

NOTES

To make the homemade croutons that are pictured in this recipe, preheat the oven to 400°F. Slice preferred amount of sourdough bread or baguette into cubes, and brush the top and bottom of each cube with olive oil. Arrange on a baking sheet, and sprinkle with salt and pepper. Bake for ~10 minutes or until crispy.

Leftovers will last in an airtight container in the fridge for up to 5 days. Reheat in the microwave or in a saucepan over medium-low heat.