

Our State eats

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Roasted Fall Vegetable Soup

Yield: 6 to 8 servings.

- 3 parsnips, peeled and cut crosswise into ½-inch pieces
- 3 carrots, peeled and cut crosswise into ½-inch pieces
- 1 (2-pound) butternut squash or other winter squash, peeled and cut into ½-inch cubes
- 3 celery stalks, cut crosswise into ½-inch pieces
- 2 cups Swiss chard, stems removed, chopped
- 2 shallots, peeled and quartered
- 8 garlic cloves, thinly sliced
- 1½ tablespoons chopped fresh thyme leaves, or 2 teaspoons dried
- 3 tablespoons olive oil
- Salt
- Freshly ground black pepper
- ½ teaspoon crushed red pepper flakes
- 5 cups vegetable stock
- ¾ cup dry white wine

Preheat oven to 425°. Line 1 or 2 shallow roasting pan(s) or rimmed baking sheet(s) with parchment paper.

Combine the parsnips, carrots, squash, celery, shallots, garlic, and thyme. Drizzle with the olive oil, season with salt and pepper, and toss to evenly coat the vegetables. Spread vegetables in a single layer with space in between. (If vegetables are on top of each other, they will steam instead of roasting.) Roast the vegetables for 30 minutes or until



the vegetables are golden-brown and crispy on the edges. Remove vegetables from the oven and set aside. Keep in mind that they will continue cooking in the soup.

In a large stockpot over high heat, bring the vegetable stock to a boil. Turn the heat to medium-low and add roasted vegetables and any bits from the baking sheet. Add the wine, red pepper flakes, and Swiss chard. Turn the heat to low and simmer, uncovered, for 20 to 30 minutes. Taste and adjust the seasoning, adding more salt if needed. Serve hot.

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