

# Parsnip Power Soup

## Ingredients:

3 large and chunky parsnip (if using shop parsnips may need 6 – 8)

3 carrots

¼ Kent Pumpkin

3 Potatoes

Generous handful of warrigul greens

Saltbush

Parsley

3 garlic cloves

3 Radishes tops and bottoms

Chicken or vegetable stock

Salt and pepper to taste

Chunk of butter and large dollop of pesto

## Method:

Peel and chop everything into small pieces and put into the saucepan with the stock.

Heat and simmer for a while until everything is soft, then blend it using a stick blender or food processor.

Add salt and pepper to taste, add the butter and pesto and stir until it is melted and mixed through.

If you have some in the fridge you can serve it with sour cream or crème fraiche, but it is delicious just as it is.

Serve hot with bread or toast and feel that Parsnip Power running through your veins!!!