



Roasted Beet and Potato Soup

Savannah · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

6

Description

I adapted this from a vegetarian soup while my twin toddlers were going through a soup only phase. They love it! Luckily the rest of the family enjoys it too. It's a nice hearty puree, super easy to put together, especially if you roast the potatoes and beets beforehand.

Ingredients

- 2 cups diced potatoes - 2 cups diced peeled beets - olive oil
- divided - salt and ground black pepper to taste - 1 stalk celery
- diced - 1 onion
- diced - 1 clove garlic
- minced - 4 cups chicken broth - ½ teaspoon dried thyme - 1 bay leaf - 1 ½ cups whole milk - 1 tablespoon lemon juice

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Place the potatoes and beets into a baking dish
2. and drizzle with 1 tablespoon olive oil; season with salt and black pepper. Roast in the preheated oven until tender
3. about 1 hour; allow to cool. Heat 2 tablespoons of olive oil in a large soup pot over medium heat
4. and stir in the celery
5. onion
6. and garlic. Cook
7. stirring often
8. until the onion is translucent
9. about 5 minutes. Mix in the cooked vegetables
10. chicken broth
11. thyme
12. and bay leaf
13. bring to a boil
14. and reduce heat. Simmer until the celery is very tender
15. about 45 minutes. Remove from heat
16. and discard the bay leaf. Puree the mixture in the pot with an immersion blender until very well blended; stir in the milk and lemon juice to serve. Recipe Tip This also works with buttermilk in place of whole milk
17. or you could substitute skim if you wanted to cut the fat.