



## 💡 Tip

\* Choose an assortment from: carrots, squash, parsnips, potato, sweet potato, turnips, etc.

Total Time 65 MIN.	Serving Size <b>8 OZ / 250 ML</b>
Difficulty EASY	This soup is an unexpected combination of harvest root vegetables with either apples or pears simmered with Campbell's®
Yields 22	Condensed Chicken Broth and a pinch of sage.

INGREDIENTS	WEIGHT	MEASURE
Vegetable Oil	2 tsp	10 mL
Onions, diced	41/2 oz	135 g
Assorted Root Vegetables*	56 oz	1 17/25 kg
Fresh Pears or Apples, peeled, cored and diced	18 oz	1 kg
Campbell's® Condensed Chicken Broth	48 oz	11/2 L
Water	48 oz	11/2 L
Fresh Sage, chopped	2 tbsp	30 mL

## **INSTRUCTIONS**

1. Sauté onions in oil over medium heat.

2. Add in vegetables, fruit, broth, water and sage. Bring to a boil then simmer 45 minutes until vegetables are tender.

3. Blend using a stick blender. Add a little boiling water if too thick.

## HARVEST VEGETABLE SOUP