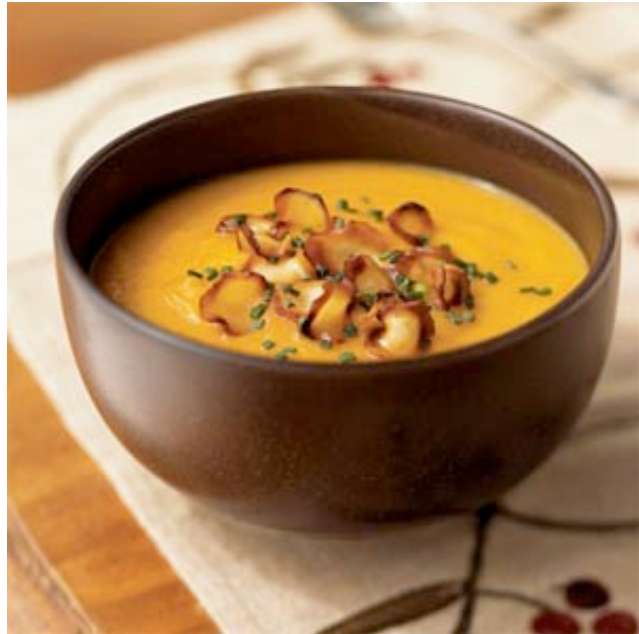


# Carrot-Parsnip Soup with Parsnip Chips

## Ingredients

2 tablespoons olive oil, divided  
2 1/2 cups chopped yellow onion  
3 cups coarsely chopped parsnip  
(about 1 pound)  
3 cups water  
2 1/2 cups coarsely chopped carrot  
(about 1 pound)  
2 (14-ounce) cans fat-free, less-sodium  
chicken broth  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black  
pepper  
1/2 cup (1/8-inch-thick) slices parsnip  
1 tablespoon chopped fresh chives



## Method

Heat 1 teaspoon oil in a Dutch oven over medium heat. Add the onion, and cook 10 minutes or until tender, stirring occasionally. Add chopped parsnip, water, carrot, and broth; bring to a boil. Reduce heat, and simmer 50 minutes or until vegetables are tender. Remove from heat; let stand 5 minutes.

Place half of carrot mixture in a blender; process until smooth. Pour pureed carrot mixture in a large bowl. Repeat procedure with remaining carrot mixture. Stir in salt and pepper.

Heat remaining 5 teaspoons oil in a small saucepan over medium-high heat. Add parsnip slices; cook 5 minutes or until lightly browned, turning occasionally. Drain on paper towels. Sprinkle parsnip chips and chives over soup.