Potato Rutabaga Soup
Yields about 6 servings

Ingredients:
1 small onion
1 Tbl. Canola oil
½ tsp. dried tarragon leaves
½ tsp. salt
¼ tsp. white pepper
1 medium rutabaga (about 1 ½ pounds), peeled and cut into ½ inch cubes
4 medium baking potatoes, peeled and cut into ½ inch cubes
1 c. 1% lowfat milk

Directions:
1. Cook onion in oil in large stockpot over low heat, stirring frequently until onion is tender.
2. Add tarragon, salt, pepper, rutabaga, and 3 cups of water.
3. Heat to boiling, then reduce heat to low. Cover and simmer about 15 minutes.
4. Add potatoes and continue cooking for 15-20 minutes until potatoes and rutabaga are tender.
5. Pour half of soup mixture into a blender. Cover and blend until smooth.
6. Add blended mixture back into stockpot. Add milk and heat over medium heat until hot.
7. Serve.

Source: Recipe Broome County CCE

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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