

Vadouvan-Spiced Parsnip Soup

with Homemade Croutons & Greek Yogurt

At once savory, smoky and sweet, vadouvan is a French-influenced curry powder best known for its addition of aromatics like shallot and garlic to traditional Indian curry spices. Here, we're harnessing its complex flavor in a seasonal vegetable soup, made with parsnip, sweet potato and collard greens. Homemade baguette croutons top off each bowl with a layer of crunch, while a dollop of lemon-seasoned Greek yogurt perfectly balances the mild heat of the soup.



Ingredients

- 1 Small Baguette
- ½ Cup Plain Greek Yogurt
- 1 Bunch Collard Greens
- 1 Yellow Onion
- 1 Sweet Potato
- 1 Lemon
- ¾ Pound Parsnip

Knick Knacks

- 3 Tablespoons Golden Raisins
- 2 Tablespoons Tomato Paste
- ¼ Cup Parsnip Soup Spice Blend

(All-Purpose Flour, Vadouvan Curry Powder, Ground Cumin & Ground Turmeric)

Makes 2 Servings

About 550 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/786

1



Prepare the ingredients:

Wash and dry the fresh produce. Medium dice the baguette. Peel the parsnip; quarter lengthwise, then thinly slice crosswise. Peel and small dice the sweet potato and onion. Remove and discard the collard green stems; roughly chop the leaves. Quarter and deseed the lemon.

2



Make the croutons:

In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **baguette**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until golden brown and crispy. Transfer to a plate. Wipe out the pan.

3



Start the soup:

In the pan used to make the croutons, heat 2 teaspoons of olive oil on medium-high until hot. Add the **parsnip**, **sweet potato** and **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and lightly browned.

4



Add the tomato paste & spices:

Add the **tomato paste** and **spice blend** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and fragrant.

5



Finish the soup:

Add the **collard greens**, **raisins** and **4 cups of water** to the pan; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium and simmer, stirring occasionally, 8 to 10 minutes, or until thoroughly combined and the liquid is slightly reduced in volume. Turn off the heat and stir in **the juice of 2 lemon wedges**; season with salt and pepper to taste.

6



Season the yogurt & serve your dish:

While the soup simmers, place the **yogurt** in a bowl; season with salt and pepper to taste. Stir in **the juice of the remaining lemon wedges**. Divide the **finished soup** between 2 bowls. Top with the **croutons** and seasoned yogurt. Enjoy!