

# Spring Vegetable Soup with Tarragon

4 servings

6 cups vegetable stock, chicken stock or water  
1 white turnip cut into 1/2" chunks  
2 medium carrots, sliced 1/4 inch thick  
2 celery ribs and leaves, sliced 1/4 inch thick  
1 medium onion, coarsely chopped  
1 large leek, white part only, sliced 1/4 inch thick  
1 tsp Celtic sea salt  
1 1/2 cups green beans, cut into 1-inch lengths,  
4 Tb chopped parsley  
1 Tb chopped fresh tarragon or 1 tsp dried tarragon  
Freshly ground pepper

- In a large pot, combine the stock with the turnips, carrots, celery, onion, leek and sea salt. Bring to a boil.
- Turn down and simmer over moderately low heat for 30 minutes.
- Add the green beans and dried tarragon (if using or put in fresh later) simmer until tender, 3 minutes.
- Stir in the parsley and fresh tarragon. Season with pepper, taste to adjust salt and serve.