



Makes 12 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

4 slices whole wheat or unsalted whole grain rye bread, cut into ½-inch cubes

1 cup chopped onion

1½ lb. sweet potatoes, peeled and chopped (4½ cups)

8 oz. celery root, peeled and chopped (1¾ cups)

8 oz. parsnips, peeled and chopped (1¾ cups)

8 oz. turnips, peeled and chopped (1½ cups)

1 15-oz. can no-salt-added pinto beans, undrained

4 cups low-sodium vegetable broth

1 teaspoon dried summer savory, crushed

1 bay leaf

1 tablespoon sherry vinegar, plus more for serving

Sea salt and freshly ground black pepper, to taste

Root Vegetable Bisque with Whole Grain Croutons

This creamy root vegetable bisque blends **sweet potatoes**, parsnips, celery root, and turnips into a silky smooth soup full of comforting flavors. Blended pinto beans enhance the velvety texture and add extra heft, while tangy sherry vinegar brings a hit of brightness to the earthy veggies. Top each serving with easy-to-make rye croutons and a crack of black pepper for a simple and satisfying meal. If you're extra hungry, pair this warming bisque with a side salad full of winter produce or a **vegetable panini** for dipping.

For more inspiration, check out these tasty ideas:

- [Roasted Red Pepper and Tomato Bisque for Two](#)
- [Curried Sweet Potato Soup](#)
- [Butternut Bisque with Parsley Pistou](#)
- [Creamy Carrot and Pea Soup](#)

By Ellen Boeke

- 1** Preheat oven to 425°F. For croutons, spread bread cubes on a baking sheet. Bake 10 to 12 minutes or until crisp. Cool.
- 2** In a 5- to 6-quart Dutch oven cook onion, covered, over medium-low 20 minutes or until golden brown and caramelized, stirring occasionally and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking.
- 3** Add the next eight ingredients (through bay leaf) and 1½ cups water. Bring to boiling; reduce heat. Cover and simmer 30 to 40 minutes or until vegetables are very tender. Remove and discard bay leaf.
- 4** Using an immersion blender, blend soup until smooth. (Or transfer to a blender in batches; cover and blend until smooth. Return to pot.) Stir in vinegar and season with salt and pepper. Top servings with croutons. If you like, serve with additional sherry vinegar to drizzle on soup.