



STOP FOR SOUP

CREATE RECIPES FOR CHANGE

CHESTNUT, BACON AND PARSNIP SOUP

Our delicious Chestnut, Bacon and Parsnip soup is the perfect winter warmer recipe for a festive Stop for Soup gathering!

Hearty, tasty and simple to prepare, this is sure to be a favourite for a cosy night in with friends and family.

INGREDIENTS

- 4 chopped rashers of smoked streaky bacon
- Drizzle of olive or rapeseed oil
- 1 chopped onion
- 1 crushed garlic clove
- 6 peeled and chopped parsnips
- 1 chicken stock cube
- 400ml milk
- Leaves from 4 thyme sprigs
- 200g cooked, chopped chestnut

PROCEDURE

1. Fry the rashers of bacon in the oil until crisp. Scoop out half the bacon and set aside until later.
2. Add the onion and garlic to the pan, stirring until tender, then add the parsnips. Cook for another 5 mins, then crumble in the chicken stock cube.
3. Add the milk, 600ml water, the thyme and chestnuts. Cover and simmer for 30 mins until the parsnip is tender.
4. Blitz with a hand blender, then season to taste. Ladle into bowls and top with the reserved bacon.



**Bethany
Christian
Trust**

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To find out more about holding your own Stop for Soup e-mail
events@bethanychristiantrust.com or call 0131 561 8927

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