

# U The Lexingtonienne U

## ROASTED VEGETABLE SOUP

- Roasted vegetables (see *Roasted Root Vegetables recipe*)
- Chicken broth (homemade if you have it, Swanson's if you don't) - about 1 cup per cup of vegetables
- 1-2 T heavy cream (you can leave this out if you don't have any)
- Salt & pepper to taste
- Pinch of nutmeg
- Good olive oil for garnish

Heat about 2 cups chicken broth in a heavy pot until boiling. Add vegetables. Using an immersion blender if you have it, puree until smooth. If you do not have an immersion blender, you can put the broth and vegetables into a food processor or blender, pulsing until smooth. Return soup to pot, stir in cream, and add more broth until the soup reaches your desired consistency. (You want it to be thick but not like mashed potatoes.) Add salt, pepper, and nutmeg to taste.

Garnish with a drizzle of good olive oil. Serve with crostini or crusty French bread.

