



More than Food

hellofresh.com | hello@hellofresh.com

DEC 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#)
You'll be entered into our weekly photo contest!

Creamy Pear and Turnip Soup

with Radish, Pepitas, and Toasted Baguette

Ginger and pear are a winning combination—the sweetness of pear and the spiciness of ginger are made for each other! Mashed into a creamy soup with velvety turnip, this soup is both rich and wholesome. Crunchy radish, pepitas, and crusty baguette offer the perfect textural contrast.



40 min



level 2



veggie



nut free



Pear



Turnip



Garlic



Yellow Onion



Vegetable Stock Concentrate



Radishes



Sour Cream



Chives



Demi Baguette



Ginger



Pepitas

Ingredients	2 People	4 People	
Pear	1	2	
Turnip	1	2	
Garlic	2 cloves	4 cloves	
Yellow Onion	1	2	
Vegetable Stock Concentrate	1	2	
Radishes	3	6	
Sour Cream	1)	1 oz	2 oz
Chives		¼ oz	½ oz
Demi Baguette	2) 3)	1	2
Ginger		1 thumb	2 thumbs
Pepitas		1 oz	2 oz
Butter*	1)	2 T	4 T
Oil*		1 T	2 T

*Not Included

Allergens

- 1) Milk
- 2) Wheat
- 3) Soy

Tools

Large Pot, Large Bowl, Strainer, Baking Sheet, Peeler

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 548 cal | Carbs: 62 g | Fat: 29 g | Protein: 12 g | Fiber: 8 g | Sodium: 584 mg

Make sure to wash and dry produce before prepping or cooking!



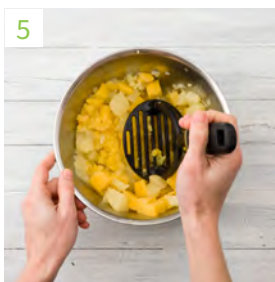
1 Prep the ingredients: Preheat the oven to 400 degrees (if you have a toaster oven, you can skip this step!). Peel and dice the **turnip** into ½-inch cubes. Halve, peel, and mince the **onion**. Peel and mince or grate the **ginger**. Mince or grate the **garlic**. Peel, core, and dice the **pear** into ½-inch cubes.



2 Soften the vegetables: Heat **2 teaspoons of oil** in a large pot over medium heat. Add the **onion** and cook, tossing, for 3-4 minutes, until softened. Add the **garlic** and **ginger** and cook, tossing, for 1 more minute, until fragrant. Season with **salt** and **pepper**.



3 Start the soup: Add the **turnip, pear, stock concentrate** and enough **water** to cover the ingredients by 1-inch. Bring the mixture to a boil and cook for 15-20 minutes until the turnip and pear are very tender.



4 Prep the garnishes: Meanwhile, very thinly slice the **radishes**. Finely chop the **chives**. Cut the **baguette** on an angle into ½-inch slices. Place the baguette slices on a baking sheet and toss with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Toast in the oven (or toaster oven) for 4-5 minutes, until golden brown.

5 Liquefy the soup: When the **turnip** and **pear** are tender, strain the soup, reserving the **cooking liquid**. Transfer the solids to a large bowl. Using a fork or potato masher, mash the solids until very smooth, adding the reserved **cooking liquid** as needed to thin the mixture to a soup-like consistency. Return the soup to the same pot over medium heat and stir in **2 Tablespoons butter**. Taste and season with **salt** and **pepper**.

TIP: If you have a blender or food processor, you can purée the soup in there!

6 Finish: Ladle the **soup** into bowls, then garnish with the **radish slices, chives, pepitas**, and a dollop of **sour cream**. Serve with the **baguette toasts** to the side.