

CREAMY ROASTED VEGETABLE AND TURKEY MEATBALL SOUP

Given my love of soup and my desire not to waste any food, I found myself with a bunch of leftovers and an empty pot yearning to make something this afternoon. A few hours later, I had a hearty soup simmering away, a loaf of crusty bread warming in the oven and a bottle of wine at the ready—a nice cozy meal to start the weekend. Enjoy!

+INGREDIENTS +(Serves 6-8)

1 head cauliflower, cut into florets

2 potatoes, cubed

1 onion, sliced into 1/2" rings

1 head of garlic, cut in half

5 tablespoons olive oil

½ pound ground turkey

½ pound ground turkey sausage (hot Italian)

1 teaspoon garlic powder

¼ teaspoon cayenne

¾ cup parmesan, finely grated

½ cup bread crumbs

1 egg, beaten

6 cups chicken or turkey bone broth

1 cup gruyere cheese, large grate

$\frac{1}{2}$ cup of cream

salt and pepper

1 baguette or croutons (optional)

1 tablespoon parsley, chopped for garnish

PREPARATION

FOR ROAST VEGETABLES

Preheat oven to 375 degrees. Place cauliflower, potatoes and onion rings in a large bowl. Drizzle on 3 tablespoons olive oil. Season with salt and pepper and toss. Pour out into an even layer on a greased sheet pan. Place the two garlic head halves on a piece of aluminum foil. Drizzle with olive oil. Crimp the aluminum foil around the garlic head, covering all the way. Place on sheet pan. Bake for one hour, tossing the veggies once after the first 30 minutes.

FOR MEATBALLS

In a large bowl, mix the ground chicken, ground sausage, garlic powder, cayenne, $\frac{1}{2}$ cup of the parmesan, bread crumbs, beaten egg and season with salt and pepper. Using your hands, roll mixture into small meatballs, about 3/4" in diameter. Set aside. (It makes 20-24 meatballs.)

FOR SOUP

In a large dutch oven, heat the remaining 2 tablespoons of olive oil. Brown the meatballs, turning them over every few minutes for a total of 8 minutes. Using a slotted spoon, remove from pot and set aside.

Add the roasted vegetables to the dutch oven. Add the garlic by squeezing the garlic halves and discarding the skins.

Add the chicken bone broth. Bring up to a boil and then down to simmer for 20 minutes.

Remove from stove and allow to cool for ten minutes. Using an immersion blender (or regular blender), puree soup until smooth.

Place back on stove, add the meatballs, cream and gruyere cheese. Reheat until the soup is at a simmer (but not boil). Season with salt and pepper to taste.

Serve in bowls. Garnish with croutons, parsley and remaining parmesan.