

Celery Root and Carrot Soup

Yield: 4 servings

Ingredients

½ large celery root, peeled, chopped
½ pound carrots, peeled, chopped
¼ cup plain whole-milk yogurt
2 tablespoons honey
2 teaspoons ground coriander
1 teaspoon finely grated peeled ginger
Kosher salt, freshly ground pepper



**Celery leaves and chopped Granny Smith apple
(for serving)**

Preparation

- Place celery root and carrots in a large pot; add 6 cups**
- water.**
- Bring to a simmer over medium heat; cook until tender,**
- 30-35 minutes.**
- Let cool slightly.**
- Puree in a blender with yogurt, honey, coriander, and**
- ginger until smooth.**
- Season with salt and pepper.**

Serve soup topped with celery leaves and apple.