

# Roasted Root Vegetable Soup with Za'tar and Thyme

## Ingredients to serve 4:

- 4 large carrots, roughly chopped
- 4 golden beets, peeled and quartered
- 1 large sweet potato
- 1½-2 c parsley root, roughly chopped
- 1 large onion, quartered
- 4 garlic cloves
- 4-5 c vegetable broth
- 2-3 Tbsp olive oil
- Kosher salt and pepper to taste
- 2 tsp smoked paprika
- 1 Tbsp, chopped thyme, plus sprigs for roasting and garnish
- 3 tsp Za'tar
- 1 tsp toasted sesame seeds
- juice of lemon, to taste
- ½ c milk (optional)
- parsley, optional garnish



## Directions:

Preheat oven to 400°. Place chopped vegetables on a large-rimmed baking sheet. Toss with enough olive oil to coat and season generously with salt and freshly cracked pepper. Place 3-4 thyme sprigs on vegetables and roast for about 30 minutes until tender and golden. Remove from oven and pour contents of baking sheet in a large Dutch oven. Add about 4 cups of broth to cover vegetables and bring liquid to a boil. Add chopped thyme, Za'tar, smoked paprika, cover and reduce to a simmer. Continue to simmer an additional 30 minutes or so until vegetables are very tender adding additional broth if necessary. Remove any thyme sprigs and purée soup using food processor or immersion blender. Add milk, if using and additional broth to thin soup to desired consistency. Squeeze in lemon just before serving. Ladle soup in bowls, sprinkle with additional Za'tar, toasted sesame seeds and dollop with Greek yogurt if using. Garnish with fresh thyme sprigs and parsley and serve hot. Enjoy!