

Turnip “Potato” Soup



Makes 4-6 servings

INGREDIENTS

1 32-oz box chicken broth or cooking stock
4-5 small turnips, diced into small pieces
1 TBSP butter
2-3 oz cream cheese cut into cubes
3 or 4 sliced large white or baby bella mushrooms
¼ cup diced onion
1 tsp onion powder
½ tsp garlic powder
*Sea salt & black pepper to taste (may decrease salt if also using celery salt)
1 cup heavy cream

**additions I made for our own taste:*

1 TBSP celery flakes
*½ tsp celery salt
About ¼ cup Real Bacon Bits or chopped precooked bacon (to your own taste)

INSTRUCTIONS

1. In dutch oven or large, heavy saucepan, add chicken stock, then add all other ingredients **except heavy cream**.
2. Bring to boil, then cover and simmer for at least 30 minutes. Remove lid and use a fork to mash any larger floating pieces of cream cheese. Leaving small pieces are fine, they're quite tasty as you're eating your soup!
3. Add in heavy cream, stir, and bring back to almost a boil, then remove from heat and ENJOY!

#lowcarbje