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Springtime Veggie Soup

- 2 Tbsp vegetable oil
- 2 Scallions, trimmed and sliced
- 2 Cloves garlic, thinly sliced
- 2 Small turnips, peeled and diced
- 2 New potatoes, scrubbed and diced
- 2 Carrots, diced
- 1 Spring fresh thyme or 1/2 teaspoon dried thyme
- 1/2 Cup chopped fresh parsley
- 6 Cups vegetable stock or chicken stock
- 1/2 Pound asparagus, trimmed and cut into 1 inch pieces
- 1 Cup peas, fresh or frozen
- 1 Bunch watercress (6 ounces), leaves only
- 2 Tbsp tarragon vinegar
- Salt and pepper

In medium saucepan, heat oil over medium-high heat. Add scallions, garlic, turnips, potatoes, and carrots. Cover and cook until vegetables are starting to soften, about 5 minutes. Stir in thyme, parsley, and stock and bring to a boil. Reduce heat and simmer 15 minutes. Add asparagus and peas and cook another 5 minutes. Puree half the soup with watercress and return it to remainder of soup. Stir in tarragon vinegar, taste for salt and pepper, and serve.