

Green “Hulk” Soup

Ingredients:

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| 4 Tablespoons olive oil | 3 large golden potatoes, diced |
| 4 leeks, sliced and washed | 6 cups vegetable stock |
| 3 stalks celery, sliced | 2 teaspoons fresh thyme, leaves minced |
| 1 kohlrabi or turnip, diced | 1 Tablespoon fresh parsley, leaves minced |
| 6 cloves garlic, minced | |
| 2 teaspoons salt | |
| 1 teaspoon pepper | 6 - 8 cups dark leafy greens, stems removed and roughly chopped |

Directions:

1. In a large pot, **heat** olive oil over medium high heat. **Add** leeks, celery, kohlrabi or turnip, garlic, salt, pepper and **sauté** for 5 minutes.
2. **Add** potatoes, stock and fresh herbs. **Cover** with a lid and turn heat to high. Once soup begins to **boil**, turn heat down to medium. Let soup **simmer** for 10 minutes, or until potatoes are soft.
3. **Add** the leafy greens and cook for another minute, or until wilted.
4. **Purée** soup until smooth. If soup is too thick, add more stock and reheat.
5. Serve and enjoy!

**Chef's choice: Top soup with a dollop of Greek yogurt. Try adding ground cumin or fennel seeds to yogurt for an added punch of flavor!*