

Green Soup

¼ c. sliced green onions

5 tablespoons butter

2 c. diced raw yellow potatoes

1 tsp. salt

2 c. chicken stock

4 c. arugula leaves (stems removed)

4 c. spinach leaves (stems removed)

8 c. lettuce leaves (romaine or loose leaf)

Sauté the green onions in butter for 3-5 minutes, until wilted. Add the potatoes and salt and 1 cup chicken stock. Simmer, covered, for 10 minutes. Tear the greens into small pieces and add. Simmer for another 10 minutes and test the potatoes for doneness. Puree the vegetables in a food processor; taste for seasoning, add the rest of the stock, and simmer for a minute or two.

This soup is one of my family favorites! It may be made vegetarian by substituting a flavorful vegetable or mushroom stock. It has a creamy velvety texture without cream!

