

Here's the recipe for the soup I made. Enjoy!

Ingredients

1 head garlic, separated into cloves, peeled & chopped
1 onion, chopped
2 Tbs. fruity green olive oil
1 bunch *each* of 2-3 leafy greens (approximately 1 ½ pounds)
1 ½ lbs. russet potatoes, peeled & diced
2 cups water
salt & pepper
8 cups vegetable broth (or low-salt chicken broth)
¾ cup white wine (I think I left this out cuz I didn't have any)
3 Tbs. rice vinegar

garnishes: additional olive oil, hot red chile pepper flakes, 6 oz. feta cheese (crumbled). I didn't have the chili flakes or feta so I just heaped in some parmesan and it was AMAZING.

Instructions

Saute the garlic and onion in the olive oil in a large non-stick pan, until they begin to color. Wash the greens, trim away any tough stems and ribs, and shred the leaves with a sharp knife. If you're using a sturdier green such as kale or escarole, add it to the pan when the garlic starts to turn golden, and sauté them together for a few minutes, stirring often.

Meanwhile, combine the diced potatoes, water, salt & pepper, and veggie broth in a soup pot and bring to a boil. When the potatoes are tender, add the garlic and onion mixture, all the shredded greens, the white wine, and the rice vinegar. Simmer everything together for about 30 minutes (I find 20 minutes is usually enough), then taste and correct the seasoning if needed.