

Portuguese Green Soup

Makes roughly 2 liters

What you'll need...

$\frac{1}{4}$ cup (60 mL)	extra virgin olive oil
2	medium onions, diced
1-2	stalk celery, thinly sliced
6-12	cloves garlic, roughly chopped
6 cups (1500 mL)	vegetable stock or water
1	russet potato, unpeeled, cut into 1" (2.5 cm) dice
1-2	bay leaves
$\frac{1}{2}$ tsp (2.5 mL)	fresh thyme ($\frac{1}{4}$ tsp/1.25 mL dried)
3 cups (750 mL)	thinly sliced leafy greens (dandelion, kale, swiss chard, etc.)
1-2 tsp (10-15 mL)	smoked paprika
	salt & pepper, to taste

What to do...

1. In a large soup pot, heat oil over medium. Add onions, celery and garlic. Cook 3-5 minutes, stirring often, or until softened.
2. Add stock, diced potato, bay leaves and thyme. Increase heat to medium-high; bring to simmer. Reduce heat, cover and simmer for 20-30 minutes or until potato is cooked.
3. Stir through leafy greens and smoked paprika, and bring back to a simmer for about 3-5 minutes. Season with salt and pepper to taste.