

Winter Greens Soup (“Fields of Greens” Annie Somerville)

A hearty, nourishing winter soup, with full flavors and a smooth texture. The kale will take longer to cook than the spinach or chard, so be sure it's tender before you puree the soup. We often vary this recipe by adding a small handful of French sorrel leaves for their lemony flavor.

Vegetable stock, about 4 cups; include the chard and kale stems
1 Tbsp light olive oil
1 large yellow onion, thinly sliced, about 3 cups
salt and pepper
4 garlic cloves, finely chopped
1 cup chard stems, thinly sliced
1 medium-size potato, thinly sliced, about 1 cup
1 large carrot, thinly sliced, about 1 cup
¼ cup dry white wine
1 bunch of kale, stems removed, leaves washed, about 8 cups packed
1 bunch of green chard, stems removed, leaves washed, about 8 cups packed
1 bunch of spinach, stems removed, leaves washed, about 8 cups packed
1 Tbsp fresh lemon juice
1 recipe garlic croutons
grated parmesan cheese

Make the stock and keep it warm over low heat.

Heat the olive oil in a soup pot and add the onions, ½ tsp salt, and several pinches of pepper. Sauté over medium heat until the onion is soft, 5 to 7 minutes. Then add the garlic, chard stems, potatoes, and carrot. Sauté until the vegetables are heated through, about 5 minutes. Add ½ cup stock, cover the pot, and cook for about 10 minutes. When the vegetables are tender, add the white wine and simmer for 1 to 2 minutes, until the pan is nearly dry. Stir in the kale, chard, 1 tsp salt, a few pinches of pepper, and 3 cups stock. Cover the pot and cook the soup for 10 to 15 minutes, until the chard and kale are tender. Add the spinach and cook for 3 to 5 minutes, until just wilted.

Puree the soup in a blender or food processor until it is smooth. Thin with a little more stock if it seems too thick. Season with lemon juice and salt and pepper to taste. Garnish each serving with garlic croutons and a sprinkle of parmesan. Makes 9 to 10 cups.