

Swiss Chard and Potato Soup

Adapted from Quick Short Recipe Cookbook. Published by Bay Books, 2008.

Ingredients

- 5 cups chicken stock (or chicken bouillon powder mixed with the appropriate amount of water to make 5 cups)
- 2 lbs. potatoes, medium diced
- ½-1 lb. Swiss chard or beet greens, stalks removed and leaves cut or torn into about 2-inch pieces (feel free to add more or less to taste)
- ½ cup sour cream
- ½ cup coarsely grated Parmesan cheese
- Optional garnishes: grated or shaved Parmesan, edible flowers, and/or bread

Directions

- Place chicken stock and potatoes in a pot and bring to a boil. Cover and reduce to a simmer, let simmer for 5-10 minutes, or until potatoes are almost tender.
- Add chard to pot with potato a little at a time. Simmer for an additional few minutes, until the potato and chard are tender.
- Remove from heat and stir in sour cream and Parmesan cheese.
- Puree all with an immersion blender.
- Taste and add more cheese and/or salt if needed. Heat gently before serving.
- Garnish with grated or shaved Parmesan, edible flowers, and/or bread.