



Makes 4 Servings

Use Chantal® Copper Fusion® 3 Qt. Saucepan



Sophie Uliano's Gorgeously Green Soup*

Main Ingredients:

1 large leek, washed and chopped

1 tablespoon grape seed oil

½ cup of white wine

1 large potato, peeled and chopped

6 cups of good vegetable stock

1 bunch chard, washed and chopped

1 bunch Kale, washed, chopped and stalks removed

1 head of escarole, washed and chopped

Sea salt and cracked pepper

*As featured in Sophie's *Gorgeously Green Diet* cookbook

Sophie Uliano's Gorgeously Green Soup



Preparation:

1. Heat the oil in the Saucepan, add the leaks and fry until softened. Add the wine and fry gently for another minute.
2. Add the potato and stock and simmer until the potatoes are tender.
3. Add the greens and simmer for 15 minutes. Remove the pan from the heat and blend in a blender or use an immersion blender – blend until soup is smooth. Add salt and pepper to taste.
4. Serve warm with a dollop of crème fraiche.