

POTATO, KALE, SNAP PEA & LEEK SOUP



When there's still a chill in the air but the early spring garden vegetables are ready for picking, this combination warms my heart. It's a simple vegetable soup that's a breeze to whip up. No garden? Grab farm-fresh vegetables at your local market. This recipe calls for red potatoes, kale, snap peas and leeks but any four spring vegetables will work.

Beyond the time it takes to wash and chop your vegetables, you have very little else to do. While the soup simmers for 30 minutes, you can set the table, slice a delicious loaf of Macrina's artisan bread and enjoy a glass of wine. To finish the soup, add the kale and peas. A three-minute simmer, and, voilà, you're ready to eat. An elegant, seasonal, fresh and delicious meal could hardly be easier. Enjoy!

- Leslie Mackie

INGREDIENTS:

Serves 4

2 tablespoons pure olive oil

2 medium leeks, sliced (approximately 2-1/2 cups)

2 medium red potatoes, 3/4" dice

5 cups chicken or vegetable stock

1 teaspoon fresh thyme

1-1/2 cups sugar snap peas (1/2" slice) or shell peas

1 cup kale, thinly sliced (chiffonade)

1/2 cup extra virgin olive oil

salt and pepper to taste

DIRECTIONS:

In a medium saucepan, add the 2 tablespoons of olive oil and the sliced leeks. Over medium-low heat cover the pan and sweat the leeks for 5 minutes, or until they are wilted and sweet smelling. Add the potatoes, stock and thyme. Simmer for 30 minutes to marry the flavors. Add the sugar snap peas and kale and cook for an additional 3 minutes. Season to taste with salt and pepper.

Divide the soup between four soup bowls and top with a generous drizzle of extra virgin olive oil. Serve with your favorite Macrina bread. Enjoy!