

potato kale soup

6 potatoes peeled
7 bunches of kale
1 Onion
3 Garlic cloves
7 cups vegetable broth

- Fry onions and garlic with olive oil.
- Add potatoes diced.
- Fry potatoes for one minute
- Add vegetable broth.
- Let cook for 15 minutes.
- Add kale (cut in pieces)
- Cook for 20 minutes.
- Blend with handmixer until smooth.
- Season with salt and pepper.