

## **Spicy Green Soup**

2 tablespoons olive oil

1 medium onion, chopped

3 cloves garlic, minced

2 bunches arugula

1/2 bunch parsley

1 cup dry white wine

4 3/4 cups vegetable broth

1 3/4 pounds russet potatoes, peeled, diced

3 hot red chilies

- Heat olive oil in large pot over medium-high heat.
- Add onion, chilies and garlic.
- Sauté until onion is soft and golden , about 5 minutes.
- Add arugula and sauté, about 2 minutes.
- Add parsley and sauté 2 minutes.
- Add white wine. Let boil for 1 minute.
- Add broth and potatoes.
- Simmer soup uncovered until potatoes are tender, about 25 minutes.
- Transfer 2 cups soup to processor. Blend until smooth.
- Return to pot of soup and bring to simmer.
- Season with salt and black pepper.