

Recipe

For
Spinach Potato Soup
From the kitchen of
www.LaurenGardnerBlog.com

Ingredients

-2 TBS olive oil	-15 ½ ounce chicken broth
-1 large onion - medium chopped	-2 large handfuls of spinach
-3 garlic cloves - minced	-Salt and pepper to taste
-1 ½ pounds Yukon Gold Potatoes (approx. 5 small potatoes)	-crumbled goat cheese (to garnish)
-¼ cup dry sherry or white wine (this is optional)	

Directions

- 1) Wash all your veggies. Peel potatoes and cut into 1 inch round slices
- 2) Sauté onion/garlic until fragrant. Add peeled potato slices cook for 2 min
- 3) Pour sherry (1/4 cup), broth, and 2 cups of water into the pot. Most of the potatoes should be covered, with the tops slightly poking out
- 4) Bring to a boil and then reduce to a simmer until potatoes are tender (about 15 minutes)
- 5) Stir in two large handfuls of spinach and cook until wilted (30 seconds to 1 minute)
- 6) Remove from heat, use immersion blender to puree until smooth. If you don't own an immersion blender you can blend in batches in the blender (note: this is the messier option)
- 7) Season with salt and pepper to taste. Serve with a generous sprinkle of crumbled goat cheese and toasted baguette for dipping.