

## WHITE BEAN & KALE SOUP

Serves Six

Vegan 

This soup is almost creamy in consistency due to the addition of grated potato. If fresh basil is unavailable use  $\frac{1}{3}$  cup prepared green pesto sauce.

3 tbsp	olive oil
2	leeks, white part only, chopped
1 cup	celery, chopped
4	garlic cloves, chopped
1 tsp	sea salt
$\frac{1}{2}$ tsp	fresh ground pepper
6 cups	stock (pg. 166)
1 large	russet potato, grated
1-19 oz can	white kidney beans, navy or cannellini, about 2 cups
3 cups	kale, rolled & chopped, hard stems removed
$\frac{1}{2}$ cup	fresh basil, chopped
$\frac{1}{4}$ cup	freshly grated parmesan cheese, optional

In a large pot over medium high heat sauté the leeks, celery, garlic, salt and pepper in the oil until vegetables are soft.

Add the stock and bring to a boil. Reduce heat and add the potato and beans and simmer gently until the potato disappears into the broth, about 20 minutes. Add remaining ingredients and gently simmer another minute or 2 until kale is cooked. Serve sprinkled with the parmesan cheese if desired.