

Spinach and Green Garlic Soup from KellyintheKitchen

INGREDIENTS

butter and olive oil
3 stalks green garlic, sliced (use the white and the light green parts)
pinch of salt
pinch of cayenne pepper
1 cup chicken stock
2 1/2 cups water
5 oz baby spinach
a spoonful of Greek yogurt
pepper

DIRECTIONS

In a Dutch oven or other large pot, heat a bit of butter and olive oil over medium low. The butter is for flavor, and the olive oil will keep the butter from burning.

Once it's hot, add the green garlic, salt, and cayenne.

Cook gently, careful to avoid burning or browning, until the garlic is soft and smells sweet, and has lost its raw smell.

Add the chicken stock and turn up the heat.

Bring to a boil, and then turn down to simmer for 15 minutes.

Add the spinach and turn off the heat. Stir it in and let stand just 5 min, so it cooks but keeps its bright green color.

Next, puree the soup in batches, until smooth.

Add it back to the pot to reheat. For a thicker consistency, reduce the soup by simmering a few minutes more, until thickened.

When the soup reaches your desired consistency, turn off the heat and stir in a scoop of Greek yogurt. Sprinkle with pepper and serve immediately.