



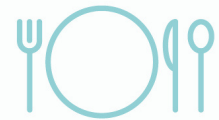
**PREP TIME**

10-15 min



**COOKING TIME**

20-30 min



**SERVINGS**

for 3-4 people

## KALE SOUP FOR VEGGIE DAYS

1 kg kale/Savoy cabbage  
1 head of garlic  
1 turnip  
4 potatoes  
1 yellow onion  
200 ml cooking cream  
1 tablespoon olive oil  
1 tablespoon butter  
1 tablespoon marjoram  
2 bay leaves  
water/vegetable soup stock  
salt  
ground black pepper

Peel and chop garlic cloves, onion and turnip. Heat butter and olive oil in a pan and cook until everything is softer, but not browned.

Remove hard stems and chop kale/Savoy cabbage into coarse pieces, add in the pot. Add salt, cook until kale starts to soften, stir occasionally.

Add water/vegetable soup stock, cooking cream, ground black pepper, bay leaves and marjoram and wait for it to boil.

Peel and chop potatoes into small cubes, toss into the pot as well.

Leave to boil and cook for 20-30 minutes, until potatoes are cooked and kale is the right texture and softness for you (I like mine a bit crisp).

