



Eat Your Greens Soup

Makes about 3 ½ quarts

I love the smooth, creamy texture this soup gets from being pureed in the blender, but it's also good pureed with an immersion blender, which will leave some nubbiness from the broccoli. Either way works! You can add any bits of green (or white) vegetables you have in the bin here, like a few leaves of kale, or a partial bunch of broccolini, or even cauliflower or romanesco.

- 1 tablespoon olive oil
- 1 to 2 leeks, thinly sliced and thoroughly washed (about 1 ½ cups)
- 1 medium onion, peeled and sliced
- 2 to 3 garlic cloves, peeled and lightly crushed
- 2 celery stalks, sliced
- Kosher salt and freshly ground pepper
- 2 large broccoli crowns (about 2 pounds), roughly chopped
- 1 large zucchini (about 12 ounces), cut into small chunks
- 1 russet potato, peeled and sliced about 1/4-inch thick
- 6 to 7 cups of water (you may need more or less depending on the volume of your vegetables)
- Spoonful of Better than Bouillon chicken or vegetable concentrate
- 4 to 5 cups baby spinach
- Handful of dill or Italian parsley, optional

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1. Heat a large soup pot over medium heat. Add oil, leeks, onion, garlic, and celery. Season lightly with salt and pepper. Cover and cook for 10-12 minutes, stirring occasionally. Reduce heat after a few minutes, or when the vegetables start to brown.
 2. Add the broccoli, zucchini, and potato, enough liquid so that the vegetables are not quite covered, and a spoonful of Better than Bouillon. They should be poking out a little bit. Bring to a boil over high heat (this will take about 10 minutes) and reduce to a simmer. Cook partially covered until the vegetables are tender, 15 to 20 minutes.

3. Turn off the heat and let cool, stirring occasionally, for 10 to 15 minutes. Stir in the spinach and the herbs, if using, and let them wilt.
 4. Use an immersion blender to blend the soup right in the pot, or, for a smoother, velvety texture, puree in batches in a high-speed blender (never fill the blender more than halfway).
 5. Return to the pot if serving right away, and reheat to serving temperature. Add water or stock (or milk or cream if desired) to thin slightly if needed. Adjust seasonings to taste if needed and serve. Otherwise, pour into storage containers and chill until needed.
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Velvety Butternut and Cauliflower Soup

Makes about 3 quarts

I like to use the prepped and packaged squash because it's so convenient, but of course you can use a whole squash too. You can peel it (or not) and seed it, and cut it into chunks. Use roughly the same amount and add the liquid accordingly. Orange cauliflower intensifies the color, but white works too!

- 1 tablespoon olive oil
 - 1 to 2 leeks, thinly sliced and thoroughly washed (about 1 ½ cups)
 - 1 medium onion, peeled and sliced
 - 2 to 3 garlic cloves, peeled and lightly crushed
 - 2 celery stalks, sliced
 - Kosher salt and freshly ground pepper
 - 1 (20-ounce) package cubed butternut squash (or a 1.5-pound squash peeled, seeded, and roughly chopped)
 - 1 small head cauliflower (about 1 pound trimmed), roughly chopped
 - Small handful of sage or rosemary leaves, or a few springs of thyme
 - Parmesan rind, optional
 - 5 to 6 cups of water (you may need more or less depending on the volume of your vegetables)
 - Spoonful of Better than Bouillon chicken or vegetable concentrate
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1. Heat a large soup pot over medium heat. Add oil, leeks, onion, garlic, and celery. Season lightly with salt and pepper. Cover and cook for 10-12 minutes, stirring occasionally. Reduce heat after a few minutes, or when the vegetables start to brown.
2. Add the squash, cauliflower, herbs, enough liquid so that the vegetables are not quite covered, and a spoonful of Better than Bouillon. They should be poking out a little bit. Bring to a boil over high heat (this will take about 10 minutes) and reduce to a simmer. Cook partially covered until the vegetables are tender, 15 to 20 minutes.
3. Turn off the heat and let cool, stirring occasionally, for 10 to 15 minutes.

4. Use an immersion blender to blend the soup right in the pot, or, for a smoother, velvety texture, puree in batches in a high-speed blender (never fill the blender more than halfway).
5. Return to the pot if serving right away, and reheat to serving temperature. Add water or stock (or milk or cream if desired) to thin slightly if needed. Adjust seasonings to taste if needed and serve. Otherwise, pour into storage containers and chill until needed.