

Potato Kale Soup

4 tablespoons olive oil
2 medium onions, chopped
10 cloves garlic, chopped
½ tablespoon red chile flakes or to taste
1 ¼ teaspoons salt
6 medium potatoes, peeled and diced into ¾ inch cubes
3 cups coarsely chopped kale
black pepper

Heat oil in soup pot; add onions, garlic, chile flakes, and salt, and sauté until onions are translucent. Add potatoes and enough water to cover by 4 inches. Bring to a boil and cook, covered, until potatoes are about half done. Add kale and cook, uncovered, until potatoes are tender, 10-15 minutes. Puree soup in blender or food processor. Season with pepper to taste. Makes 6-8 servings.