

Black beans, Greens and Potato Soup

4 servings

6 Tablespoons	extra virgin olive oil *
1 medium	onion (red or white), chopped
5 oz.	chopped greens (turnip, collard, kale); frozen, defrosted (this is half of a 10 oz. bag or about 2 ½ cups)
8 cups	vegetable broth (can be made with bouillon cubes or dry powder)
1 can	black beans, drained and rinsed *
4 medium	potatoes, diced and cooked

1. Heat about 3 Tbs of the olive oil on medium in a large soup pan.
2. Add the onions, stir to coat with oil and cook for about 5 minutes.
3. Add the rest of the olive oil and greens, stir to mix in, reduce the heat to low and cook for about 10 minutes.
4. Add the beans and potatoes. Stir to combine with the cooked greens. Heat for about 5 minutes. Add the vegetable broth and heat through.

Approximate cost for the recipe: \$3.40 or 0.85 per serving