

Kohlrabi & Potato Soup

Ingredients:

*3 Tbsp vegetable oil; 1 pound potatoes,
chopped;
2 celery stalks, diced; 2 garlic cloves, minced
2 pound kohlrabi, peeled & diced; 2 cups water
14oz. chicken broth; 1 Tbsp snipped chives;
salt & pepper*

In a large pot, heat oil. Add potatoes, celery and kohlrabi, cooking until brown, approx. 10 minutes. Add garlic and cook one minute more.

Add water, broth and chives. Lightly season with salt & pepper. Bring mixture to a boil, reduce heat immediately and simmer, covered, for 30 minutes or until vegetables are tender. Remove mixture to blender and puree until smooth. Return to pot and season with salt and pepper to taste, if desired.

