

Green Veg Soup with Feta



Ingredients

- 3 cups low-sodium vegetable broth
- 2 cups small-dice unpeeled Yukon Gold potatoes
- 1 1/2 cups cauliflower florets
- 1 1/2 cups broccoli florets (from 1 broccoli stalk)
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper, plus more for serving
- 1/8 teaspoon red pepper flakes
- 3 stems Swiss chard, stems and leaves thinly sliced separately
- 10 ounces frozen peas
- 1 1/2 tablespoons freshly squeezed lemon juice
- 1 teaspoon chopped fresh dill, plus more for serving
- Options for serving: poached eggs, olive oil, crumbled feta cheese

Info

- **Prep:** -
- **Cook:** 2-3 hours
- **Serves:** 4 (1.5 quarts)
- [Source](#)

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Directions

1. Place the broth, potatoes, cauliflower, broccoli, onion, garlic, olive oil, salt, pepper, and red pepper flakes in a 3 1/2- to 4-quart slow cooker and stir to combine. Cover and cook on the LOW setting until the potatoes are tender, 2 1/2 to 3 hours.
2. Stir in the Swiss chard stems, cover, and cook on LOW for 5 minutes. Add the Swiss chard leaves, peas, lemon juice, and dill. Cover and cook on LOW until the Swiss chard leaves wilt, 2 to 3 minutes more. At this point you can ladle into bowls for a brothy soup, or blend with an immersion blender until smooth. Garnish with olive oil, feta cheese, black pepper, and fresh dill. A poached egg atop the unblended soup truly makes the soup a meal.

[stock](#), [potatoes](#), [cauliflower](#), [broccoli](#), [swiss chard](#), [greens](#), [peas](#), [lemon](#), [dill](#), [eggs](#), [feta](#), to make

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