

Rosy Green Root Veggie Soup (four)

Cook a pot of brown rice or brown basmati rice. While rice is cooking, cut off and save greens of one bunch of red beets, radishes, carrots, and peeled kohlrabi. Cut all veggies in small pieces (1/2 inch or so), and place in pot with oil and saute few minutes. Add 32 oz. box chicken stock and herbs de provence (white wine is optional), simmer low heat 15 or so minutes. In the last minute, add all (yes, all) of the greens, shredded. In bowl, pour over rice. Even better than the sum of its parts, and a beautiful rosy hue!

This recipe comes to Cottingham Farm from Steve Leocha.

