

Kale Soup

Ingredients:

- 🌿 2 Tablespoon Olive Oil
- 🌿 1 White Onion Chopped
- 🌿 1 Bunch Kale, Removed From The Stem & Chopped Into Leaves
- 🌿 2 Tablespoon Chopped Garlic
- 🌿 8 Cups Vegetable Stock
- 🌿 6 White Potatoes Peeled & Cut Into Cubes
- 🌿 2 Tablespoon Parsley
- 🌿 2 Tablespoon Chive
- 🌿 2 Tablespoon Celery
- 🌿 Salt And Pepper To Taste

Method:

Heat the olive oil in a large soup pot, cook the onion and garlic until soft. Stir in the kale and cook until wilted – about 2 minutes, stir in vegetable stock, potatoes, seasoning, parsley, chive, celery. Simmer soup on medium heat for 25 minutes or until potatoes are cooked through. Seasoned with salt and pepper to taste.



On your next visit take a tour of our amazing gardens and witness Dwayne and the team in action.

See how the recipe is made [here](#).

Looking forward to seeing you soon!