

North Carolina Vegetable Growers Recipe Challenge

First Place: Domino Ireland, Raleigh

Le'CHOP Soup

(Leek/Chard/Habanero/Onion/Potato)

Serves 4

2 Tbsp. avocado oil
1 leek, light green and white parts, finely chopped
1 cup Swiss chard stems, finely chopped
1 habanero pepper, seeded and finely chopped
1 sweet yellow onion, finely chopped
4 cups chicken stock, divided
1 potato, diced
1 cup buttermilk
1 Tbsp. onion powder
1 Tbsp. garlic powder
Salt and pepper to taste

In a Dutch oven, heat avocado oil then add leek and Swiss chard. Cook for 3 minutes until softened. Add habanero and onion and cook until onion is translucent. Move contents to a bowl.

With Dutch oven still hot, de-glaze with $\frac{1}{2}$ cup chicken stock. Add remaining chicken stock and bring to a light boil adding potatoes. Then cook for about 15 minutes. Reduce heat to low and stir in onion and garlic powder. Add cooked vegetable mixture back into the Dutch oven and simmer for one minute. Remove from heat.

Pour half of the mixture into a food processor, blend and pour into a bowl. Add remaining vegetable mixture to the food processor and blend slowly, adding the buttermilk. Combine all back in the Dutch oven, add salt and pepper, stir then heat on low to warm back up.

Garnish with chives and a small dollop of sour cream if available.