

Creamy Roasted Garlic Soup, by Mary, a CSA member

Serves 8

- 1 head garlic, unpeeled
- 1 Tbsp olive oil
- 1 large yellow onion, chopped
- 32 ounces vegetable or chicken broth
- 1 and ½ cup mashed potatoes
- 2 cups thinly sliced carrots
- 1 Tbsp chopped fresh rosemary
- 1 tsp dried basil
- 1 bunch Swiss chard, steamed and chopped
- 1 15 oz can cannellini beans, rinsed and drained

Preheat oven to 425°F. Bake garlic until tender and squeeze out roasted garlic into a bowl.

Heat oil in saucepan, add onion and cook until translucent, add broth and 1/3 garlic, bring to a boil, reduce heat and simmer for 15 minutes.

Puree potatoes and onion-broth mixture in a blender until smooth. Stir in carrots, rosemary, basil, and remaining garlic and cook over medium heat for 10 minutes.

Add chard and simmer for 5 minutes. Add beans and simmer 5 more minutes.

Enjoy!

