

Potato Spinach Soup

About 10 small potatoes (I used Yukon Gold)

1 onion

1 bunch of spinach

1 can of chicken broth.

1 eight ounce package of cream cheese or neufatchel

Extra Virgin Olive Oil

salt (to taste)

pepper (to taste)

Cook potatoes in an amount of water that just covers them. When they get soft, mash them up to desired consistency. (I just used a potato masher thing.) I also did mostly peel the potatoes. The peel was so thin though, that I did leave some on for added nutrients!

Chop up onion and spinach. Saute them in a few TBSP of Extra Virgin Olive Oil. (Amount of oil you want is up to you. I guess don't go totally crazy with it. :)) Add to mashed up potatoes which you leave in the water. Depending on how much broth you want to add, or how you thick you want your soup, you can pour a little off. I did pour some off since I added a can of broth.

Add 1 can chicken broth and the 8 ounce package of cream cheese.

Let cheese melt and stir it all up. Add salt and pepper to taste. Let it cook for awhile. I just cooked it 30 minutes or so after I got all the ingredients in.

Made it with yellow sweet cornbread. Great with it!