

Aunt Fayge's Green Soup

Recipe By Chanie Nayman



Cooking and Prep:  1 h

Serves:  16

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine

My Aunt Fayge is an excellent cook. Whenever we see each other, we talk food! She's also probably one of my biggest fans, but that's just an added perk. She once told me that she makes this amazing green soup where she throws in any green vegetables she has in the house, including any green leftovers! You can try adding green beans, snow peas, asparagus, brussel sprouts, you name it. I stuck to the basics to keep the ingredient list down, and the result was delicious.

Ingredients (12)

Main ingredients

- 2 tablespoons oil
- 2 large onions, diced
- 2 teaspoons crushed garlic or 2 [Gefen Frozen Garlic cubes](#)
- 6 stalks celery, diced
- 4 medium zucchini (unpeeled), diced
- 32 ounces chopped frozen spinach

- 32 ounces frozen broccoli
 - 4 Gefen Frozen Dill cubes or 2 teaspoons fresh dill
 - 14 cups water
 - 1 heaping tablespoon MSG-free chicken soup mix
 - 2 tablespoons salt
 - 1 teaspoon black pepper
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Start Cooking

Make the Soup

1. In a large stock pot, sauté onion until golden, about five to seven minutes, stirring occasionally. Add garlic and sauté another minute. Add the remaining vegetables and cover with water. Add seasonings and bring to a boil over high heat.
2. Cover and simmer for 45 minutes or until the vegetables are slightly tender. Turn off the flame.
3. Blend with an immersion blender.

Note:

You can add pareve milk just before serving for a creamier texture.

Tip:

Don't cook this soup forever. The vegetables are the tastiest just as soon as they're soft.