

# Three-Greens Soup with Spinach Gremolata

BY THE BON APPÉTIT TEST KITCHEN JANUARY 2012

YieldMakes 4 servings

## Ingredients

2 tablespoons extra-virgin olive oil, divided  
1 small onion (about 7 ounces), thinly sliced  
Kosher salt and freshly ground black pepper  
4 garlic cloves, 3 thinly sliced, 1 finely grated  
4 cups low-salt chicken broth  
1 pound Yukon Gold potatoes, cut into 1/2" pieces  
1/2 bunch collard greens (8 ounces), center ribs and stems removed, chopped (about 2 cups)  
1 bunch Swiss chard (12 ounces), center ribs and stems removed, chopped (about 8 cups)  
1/2 bunch spinach or yukina, stems removed (about 4 cups), divided  
2 teaspoons (or more) fresh lemon juice  
2 teaspoons finely grated lemon zest  
1 tablespoon toasted pine nuts

## Preparation

Heat 1 tablespoon oil in a small pot over medium heat. Add onion and season with salt and pepper. Cook, stirring occasionally, until softened, about 5 minutes. Add thinly sliced garlic to pot. Cook, stirring constantly, for 1 minute. Add broth, potatoes, collards, and 2 cups water; bring to a boil. Reduce heat to medium. Simmer soup until potatoes are tender when pierced with a knife, about 10 minutes.

Add Swiss chard to pot and cook for 5 minutes. Stir in 3 cups spinach and 2 teaspoons lemon juice until spinach is wilted.

Meanwhile, chop the remaining 1 cup spinach; place in a small bowl. Add lemon zest, finely grated garlic clove, and the remaining 1 tablespoon oil to chopped spinach; toss to coat. Season spinach gremolata to taste with salt, pepper, and more lemon juice, if desired.

Season soup with salt and pepper. Divide among bowls. Mound spinach gremolata on top of soup in bowls. Garnish with pine nuts.