



Vegetarian Kale Soup



Prep	Cook	Ready In
25 m	30 m	55 m

allrecipes!



Save-A-Lot
3031 S Telegraph Rd
DEARBORN, MI 48124

Recipe By: Donna B

"This wonderful soup will warm your insides, delight your taste buds, and fill your stomach on a cold winter's night. It is full of dark green kale, potatoes, and cannellini beans."

Ingredients

2 tablespoons olive oil	1 (15 ounce) can diced tomatoes
1 yellow onion, chopped	6 white potatoes, peeled and cubed
2 tablespoons chopped garlic	2 (15 ounce) cans cannellini beans (drained if desired)
1 bunch kale, stems removed and leaves chopped	1 tablespoon Italian seasoning
8 cups water	2 tablespoons dried parsley
6 cubes vegetable bouillon (such as Knorr)	salt and pepper to taste

Directions

- 1 Heat the olive oil in a large soup pot; cook the onion and garlic until soft. Stir in the kale and cook until wilted, about 2 minutes. Stir in the water, vegetable bouillon, tomatoes, potatoes, beans, Italian seasoning, and parsley. Simmer soup on medium heat for 25 minutes, or until potatoes are cooked through. Season with salt and pepper to taste.



**Potatoes Idaho
Regular Baking**
1 pkg For \$1.99 -
expires in 6 days



Onions Yellow/Brown
1 pkg For \$1.69 -
expires in 6 days