

martha stewart

Hearty Winter-Vegetable Soup

Servings: 12



On a chilly day, this rustic soup -- made with potatoes, leeks, butternut squash, and escarole -- will warm you right up. Serve it with our Popovers.



Ingredients

2 tablespoons extra-virgin olive oil

4 leeks, white and pale-green parts only, halved lengthwise, cut into 1-inch pieces, and washed well

3 celery stalks, cut on the bias into 1/2-inch-thick pieces

3 medium carrots, cut into cubes

2 garlic cloves, crushed

2 pinches of red-pepper flakes

Coarse salt and freshly ground pepper

5 1/4 cups homemade or store-bought low-sodium chicken stock

1 1/2 cups water

1 small (1 to 1 1/2 pounds) butternut squash, peeled and cut into cubes

2 Yukon Gold potatoes (about 12 ounces), cut into cubes

1 head escarole, cut into 1-inch-thick ribbons

1 can (15 ounces) chickpeas, drained and rinsed

Directions

Step 1

Heat oil in a large Dutch oven or stockpot over medium-high heat. Cook leeks, celery, carrots, garlic, red-pepper flakes, and 1 teaspoon salt, stirring occasionally, until leeks are translucent, about 5 minutes. Add stock and water, and bring to a boil.

Step 2

Add squash and potatoes. Return to a boil. Reduce heat, and simmer, partially covered, until vegetables are tender, about 15 minutes. Stir in escarole and chickpeas, and return to a boil. Stir in lemon juice and herbs. Season with salt and pepper.

2 tablespoons fresh lemon
juice

2 tablespoons thinly sliced
fresh mint

2 tablespoons thinly sliced
fresh dill

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