

## Swiss Chard, Potato, and Yuba soup

3 red onions, diced  
1/4 cup Olive oil

Sauté until wilting

1 head minced garlic

Add. Sauté another 10 min or so on low until garlic is cooked



3-4 liters of water until consistency seems right. Not too thick, not too thin.

Add 4 heads (~20-24 leaves) of Swiss chard, stems removed, cut into pieces. Once they wilt, use food processor to blend it all smoothly

1 Tablespoon Better than Bouillon paste  
1 1/2 teaspoons salt or more to taste  
Peel 3-4 medium gold or red potatoes. Dice into bite-sized pieces. Add to soup. Do not blend.

Simmer 25-30 min until potatoes cooked. Turn off heat.

Add:

1 Package of Yuba, dice into cubes. Do not blend. Leave in pieces.

Juice from half of a lemon. Stir.

Adjust salt to taste.

Serves 4 as a main course. Serve with corn muffins, bread, or toast