

## Spring Green Soup

### INGREDIENTS

- 1 bunch Swiss chard, about 2 pounds, rinsed and stemmed
- 1 bunch dandelion greens, about 1 1/2 pounds, rinsed and stemmed
- 1 tablespoon butter
- 2 scallions, chopped
- 1 clove garlic, minced
- ½ teaspoon chopped chili pepper
- 2 cups chicken broth
- 1 cup thinly sliced fresh fennel
- 1 cup peeled and cubed potatoes
- ½ teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 2 tablespoons chopped fresh mint, plus mint for garnish if desired
- 1 cup milk
- 1 cup yogurt, plus yogurt for garnish if desired
- 1 cup grated feta cheese

### PREPARATION

1. In a large pot over medium heat, put the chard, dandelion greens, butter, scallions, garlic and chili pepper and cook 3 to 5 minutes, until wilted. Add the chicken broth, fennel, potatoes, sugar, salt and white pepper; cover and simmer 45 minutes.
2. Remove the pot from the heat and let it cool slightly. Add the mint, milk and yogurt and puree in a food processor or blender. Serve warm, garnished with a heavy sprinkle of shredded feta and additional yogurt and mint if desired.

(Recipe from Molly O'Neill and the *New York Times*)