

Turnip Greens Stew

Ingredients

1 bunch turnip greens, chopped and washed

1 large sweet onion

1 large potato, peeled and diced

2 carrots, diced

2 cloves of garlic, chopped

1 head of broccoli cut into small florettes

4-6 cups of vegetable broth

Salt and pepper

1 Tbs fresh thyme leaves

2-3 tsp tobacco sauce (optional)

Extra Virgin Olive Oil

1 can white beans

Preparation:

In a large soup pot heat the olive oil and add the garlic and onions. Sautee for 3-6 minutes. Add the rest of the ingredients except the turnip greens and beans. Cook until all veggies are soft. Add the turnip greens and white beans and taste. Adjust salt and pepper if needed. Cook just a few minutes longer then ready to serve. Enjoy!