

Summer Veggie Soup

1 large onion, diced
3 tablespoons extra-virgin olive oil
7 carrots, diced (about 5 cups)
1/4 teaspoon turmeric
1 tablespoon coarse salt
8 ounces green beans, cut into 1/2-inch pieces

FOR EACH SERVING

1 packed cup baby spinach or kale ripped into small pieces
3 tablespoons chopped fresh dill
2 tablespoons lemon juice

In a pot over medium heat, cook onion in oil until tender, about 6 minutes. Stir in carrots, turmeric, and salt. Add 10 cups water, bring to a boil, then simmer, 30 minutes. Add beans and cook until just tender, about 2 minutes.

To serve, fill a bowl with spinach or kale and dill. Ladle 3 cups hot soup over greens, cover with a plate, and let steep 5 minutes. Add lemon juice.

Try adding diced potatoes and sliced zucchini or squash to incorporate more from your CSA box.

Adapted from www.marthastewart.com