

Radish Leaf Soup

Ingredients

- 300g radish leaves, tough stalks removed
- 100g [spinach](#) leaves
- 20g vegan margarine
- ½ [onion](#), finely chopped
- 2 [garlic](#) clove, finely chopped
- 500ml boiling water
- 2 teaspoons vegetable stock powder
- 100ml plant-based cream

Method

1. Fill a large mixing bowl with cold water.
2. Rinse off the radish and spinach leaves then plunge into the bowl of water. Swirl around to ensure all of the soil is washed off. Lift out of the water into a colander and leave to drain.
3. In a large saucepan on a medium heat, melt the margarine and cook the chopped onion and garlic for 2-3 minutes until soft.
4. Increase the heat to high, add the radish leaves, cover with a lid and cook for 30 seconds. Add the spinach and cook for 1-2 minutes, or until wilted.
5. Pour in the boiling water and the vegetable stock powder and simmer for 2-3 minutes, then turn off the heat.
6. Use a stick blender to blend the soup until smooth.
7. When ready to serve, reheat the soup and season, to taste, with salt and freshly ground black pepper if required. Stir in the cream and serve.

