

Pork Roast Soup

DiAna Werger

2 T melted butter
1 large onion, diced
4 celery ribs, diced
4 large carrots, diced
2 large garlic cloves, minced
2 c. fresh mushrooms, sliced
4 medium potatoes, cubed
2 quarts chicken broth
2 c. pork roast, cubed
2 tsp. onion flakes
2 T. Italian seasoning
2 tsp. garlic powder
2 tsp. salt
1 tsp. sage
1 tsp. thyme
½ tsp. pepper
2 small fist fulls of kale

Sauté onion, celery, and carrots in butter until onions are translucent. Add mushrooms and garlic and cook until soft. Add potatoes and chicken stock and cook until potatoes are tender, about 15-20 minutes. Add pork, seasonings and kale. Cook until kale is wilted and the pork is hot.