



## **Taste of Provence Soup**

This soup began as plain ol' potato soup. It changed along the way, thanks in part to the Herbs de Provence spice blend brought back by a friend from a trip to France.

7-8 medium potatoes, peeled and chopped  
8 carrots, peeled and chopped  
1 medium yellow onion, chopped  
6 cups vegetable broth  
1 cup broccoli florets  
1 can creamed corn  
1 lb. chard, washed and chopped  
1 tsp. Herbs de Provence spice blend  
2 tsp. salt

Peel and chop potatoes, carrots, and onion and place in large soup pot. Add vegetable broth, and cook on medium heat for 30 minutes or until potatoes and carrots are tender. Add broccoli and creamed corn, lower heat, and simmer another 10 minutes. Add chard, spices, and salt. Simmer another 10 to 15 minutes. Add additional water or broth if desired.

Serve with a loaf of crusty French bread, sliced diagonally into large chunks, and pretend you're having dinner on the south coast of France.