



recipe .01 – A Soup For Even the Soulless

Serves 2-4

- 3 Bunches of Baby Bok Choy - sliced
- 3 Bunches of Green Onions - whites and greens separated
- 1 Shallot - minced
- ½ lb of Ground Pork - (preferably loose italian sausage)
- 2 Bunches of Kale - loosely chopped
- 1 Bag of English Peas
- 1 Bag of Stringless Snap Peas - trimmed & cut in half, lengthwise
- 1 Packet of Chives
- 2 Waxy Potatoes -peeled and cut into ½ inch rounds
- 1 Case of Shiitake Mushrooms - torn in half lengthwise
- 2 Tablespoons of Butter
- Olive Oil
- One Pinch of Crushed Red Pepper
- Parmigiano Rind
- 1 Box of Orecchiette
- 1 Lemon - wide strip of lemon zest
- ¼ Cup of White Wine
- Flaky Sea Salt
- 1 Container of Veggie or Bone Broth
- Garlic Powder - your preference, to taste
- Ground Ginger - one tablespoon

INSTRUCTIONS

- **Step 1: Veggie Prep**
 - grab your green onions, and you guessed it, slice the scallion whites crosswise into skinny “rounds”. Take the green portion and set them aside
 - Take Bok Choy & Kale and slice diagonally into ¼ -inch pieces, set aside
 - Grab the stringless snap peas - trim and cut in half lengthwise
 - Shred mushrooms into your desired size, I suggest in half.
 - Locate your shallot, cut it in half and mince
- **Step 2:** Cue the mom from My Big Fat Greek Wedding, “I peel the potatoes”. Peel and cut into ½ thick rounds. Set aside.
- **Step 3: Cooking Time**
 - In a skillet over medium heat, season, brown and break up your 2/3lb of ground pork - set aside
 - In a large pot (I use a dutch oven, don’t overcomplicate this, just get a large vessel for you to throw everything) melt your 2 tablespoons of butter and a splash of olive oil over medium heat. Once melted, grab the scallion whites and minced shallot, season with salt and pepper. Cook until the potatoes look shiny- for a couple of minutes.
 - Add a pinch and I mean PINCH of crushed red pepper, and ¼ cup of wine. You’ll cook this until half of the wine disappears (aka reduces), how sad, for three minutes (keep your heat on medium).
 - Take your broth or stock of choice (I use chicken broth) and pour into the pot, add water until you have about 2 quarts of water.
 - Take your Parmesan Rind, and drop her in the pot, the flavor this creates will take any cheese lover to places they never knew they were missing.
 - Take your ⅔ of seasoned and browned ground pork, and add to the potato mixture. Stir
 - Turn up that heat to high, bring to a boil and then reduce to a simmer and cook for about 10 minutes, we want to be sure those potatoes are cooked!
- **Step 4: Pasta Time**
 - bring a pot of salted water to a boil. Add your Orecchiette and set a timer for 3 minutes less than what the package recommends for cooked pasta. If you feel you don’t have enough liquid in the soup, or want some extra flavor, reserve some of the pasta water and add to the broth.
 - Drain pasta and plop it in the soup. Leave soup on simmer for two minutes to allow the pasta to finish cooking, and flavors to blend.
- **Step Five: Serving**
 - Thinly slice scallion greens, and stir them together with some finely chopped chives. Dress with 6 tablespoons of olive oil, lemon zest, salt and pepper.
 - Serve into obscenely large bowls and scoop your green onion “garnish” on top of each of the bowls and wait for the soup to cool down before you stuff your face.