

***GREEN ONION AND POTATO SOUP***

**Ingredients:**

- 5-6 medium sized potatoes
- Half a bunch of green onions, sliced
- 1 (or more) shiitake or Chinese black mushroom (I also like to tossin a few dried porcini mushrooms)
- 1 chicken leg
- 1 cup milk
- pepper
- bay leaves

**Instructions:**

Soak the mushroom in hot water for 30-45 minutes.

Peel and slice the potatoes. Saute the onions in a little bit of olive oil over medium heat. Add the potatoes and a quart of water. Put in the bay leaves and the chicken leg. Simmer for an hour.

Dice the mushroom and add the mushroom pieces and the soaking water to the soup.

When the potatoes are done, smash them with a fork or a potato masher and stir the soup well. Add the milk and season with salt and pepper. Oh, before you smash the potatoes, take the chicken leg out and cut the chicken into little pieces and add it back in.

*Courtesy of arielle@taronga.com (Stephanie da Silva)*

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