



**Many Hands Organic Farm and  
Sustainability Center**  
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## Chard Soup with Cream Cheese "Croutons"

From Madison Area CSA Coalition

### Ingredients

- 3 packed cups finely chopped chard leaves
- 4 cups chicken broth
- Salt (if necessary) and pepper
- 4 ounces (½ of an 8-ounce package) cream cheese, cubed and at room temperature

### Directions

1. Combine chard and chicken broth in a pot. Bring to simmer and cook until chard is wilted and tender, about 6 minutes. You may leave it as is or puree it with an immersion blender or in a food processor or blender. Reheat if necessary.
2. Season to taste with salt (if you've used canned stock, you may not need to use salt) and pepper.
3. Divide the cubed cream cheese into three or four soup plates. Pour the hot soup over the cream cheese and serve immediately. Makes 3-4 servings.