

Potherb Soup - *Sopa de quelites*

Ingredients (for four to six portions)

1 bunch	potherbs (pigweed, lamb's quarters, spinach, Swiss chard, etc.); washed
3	tomatoes; washed
1 clove	garlic; peeled
¼	white onion; peeled
2	zucchini; washed
1 lb (454 g)	mini potatoes; scrubbed well
2 cups	cooked black beans; drained
4 cups	water
Salt and black pepper, to taste	

To serve: Warm corn tortillas; *serrano* or jalapeño peppers (optional); washed

Remove and discard damaged leaves and tough stems from potherbs. If using Swiss chard, the stems may be used if removed from the leafy parts first, and chopped separately. Coarsely chop cleaned potherbs; remove ends from zucchini, cut into quarters lengthwise, then slice; cut mini potatoes into halves. Reserve. Place tomatoes, onion and garlic on a flat grill (*comal*) or an iron skillet, over medium-high heat. Roast, turning around, until nicely charred (*tatemados*); once garlic is ready, place on a piece of onion while finishing the rest of the vegetables, so it will not burn and turn bitter. Allow to cool for a few minutes, then remove stem spots from tomatoes, and place in a blender jar, along with the onion and garlic. Process for about one minute, until perfectly blended; it will make about two cups of sauce. Warm up an empty large pot over high heat, then add the sauce from the blender. Cook, stirring constantly, for two minutes; add water to the pot. Bring to boil, then add potatoes and Swiss chard stems (if using). Bring back to boil, then reduce heat to low, and cover pot. Once the potatoes are cooked but firm (about 5 minutes), uncover pot and incorporate beans and zucchini; cook for another three to five minutes. Season with salt and pepper, to taste; incorporate potherbs. Turn off the heat and cover the pot. The soup is ready once the potherbs have wilted.

Serve hot with warm corn tortillas and hot peppers (if using) on the side:

Although not part of traditional recipes, this soup is also very tasty with the addition of lime juice, to taste.

