

Faux Dodo

Instructions

1. Add chopped kale, water, garlic, ginger, and bouillon cubes to a soup pot. Bring to a simmer, then stir and mash down the kale until it's nearly submerged in water.
2. Cook on low for 20-25 minutes or until the kale is quite soft.
3. Remove from heat and use a food processor, blender, or immersion blender to roughly puree the kale. Keep it textured but more uniform. Do not puree it like a bisque or a smoothie.
4. Add pureed kale, eggplant, bell pepper, onion, peanut butter, half of the diced tomatoes, and salt into the soup pot. Stir well and return to a simmer.
5. Continue to simmer on low for 15 minutes.
6. Add remaining diced tomatoes and pepper to taste. Add additional salt and/or hot sauce to taste - if desired.
7. Ladle the stew into bowls or plate it over rice or quinoa to serve.
8. Enjoy!

Ingredients

- 2 bunches of kale, finely chopped
- 1 tbsp olive oil
- 3 cloves of garlic, minced
- 1 tbsp fresh ginger, grated (optional)
- 3 cubes of chicken or vegetable bullion
- 3 ½ to 4 cups of water
- 1 ½ cups of eggplant
- 1 green bell pepper, diced
- 1 onion, diced
- 1/3 cup smooth, natural peanut butter
- 1 can diced tomatoes with liquid, divided into two portions
- 2 tsp kosher salt, plus more to taste
- Freshly ground pepper to taste
- A few dashes of hot sauce (optional)

