

# Caldo Verde (Portuguese Kale and Sausage Soup)

<http://wp.me/pWGRR-1eW>



*16oz chorizo or linguica sausage, sliced  
1 medium onion, blended  
3 medium russet potatoes, peeled and diced  
1 lb kale or collard greens, shredded, stems removed  
4 cups each chicken broth and water  
salt and pepper to taste*

*Serves four*

Warm a stock pot or dutch oven on med/low heat, then add the sliced sausage. Brown on both sides, in batches if needed, adding a little olive oil if the sausage sticks to the pot. Once it is browned, set it aside.

Add the blended onion to the pot, and sauté until aromatic, about five minutes. Be sure to gently scrape up the bottom so the browned bits of sausage mix with the onions.

Once the onions are aromatic, add the potatoes, broth, and water. Raise the heat to medium and boil the potatoes until they are soft, about 20 minutes. While the potatoes boil, cut up your kale and set it aside. Once the potatoes are soft, blend them with an immersion blender, or mash with a potato masher.

To finish the soup, add the shredded kale and simmer for one minute, then taste it, adding salt and pepper to taste. Pour the soup into bowls and serve with the sausage. Some people like to drizzle olive oil into the soup, and I think that's just fine.