



Caldo Verde/ Portuguese Kale Soup



Ingredients

Serves 4

- 1/4 cup extra-virgin olive oil
- 250g chorizo, 6mm slices
- 1 large onion, diced
- Kosher salt
- 2 garlic cloves, sliced
- 6 medium potatoes, peeled and roughly chopped
- 8 cups chicken stock
- 500g kale leaves cut into very, very thin slices or one pouch of frozen kale available from Tasca
- Freshly ground black pepper

METHOD

In a large pot over medium heat, warm the oil. Add the chorizo and cook until lightly browned on both sides, 3 to 5 minutes. Using a slotted spoon remove the sausage to a plate.

Add the onions into the pot, stirring occasionally, until softened and translucent. Add the garlic and cook for 2 minutes more.

Stir in the potatoes, add the stock, and bring to a boil. Reduce the heat so the soup gently simmers. Cook until the potatoes are almost tender, 10 to 20 minutes. Remove from the heat and let it cool slightly.

When the caldo verde is cool enough to handle, purée with a wand blender.

Add the kale and half the chorizo to the soup, bring everything back to a boil, and then reduce the heat and simmer until tender, 2 to 5 minutes. Season with salt and pepper, if needed.

Ladle the caldo verde into bowls and garnish with the remaining slices of chorizo.

