



Caldo Verde

Makes 3-4 Servings

INGREDIENTS

- 1/2 tbsp extra virgin olive oil
- 1/2 lb fresh chorizo sausage
- 1 onions, chopped
- 1 clove garlic, minced
- 1/2 carrot, chopped
- 1/2 celery, chopped
- 2 yukon gold potatoes, peeled and chopped
- 5 cups low sodium beef broth (or to cover)
- 1 bunch kale, tough ribs removed, chopped

DIRECTIONS

1. In large soup pot, heat oil over medium-high heat and brown sausages on all sides. Remove to cutting board and cut into slices.
2. Add onions, carrot, celery and garlic and cook, stirring for about 5 minutes or until softened.
3. Add sliced sausage, potatoes and stock. Bring to a boil, cover, reduce heat and simmer for about 15 minutes or until potatoes are tender.
4. Add kale to soup and simmer uncovered for about 10 minutes longer or until greens are tender.