



Portuguese Kale Soup

- 1 whole onion, diced
- 4 cloves of garlic, minced or more chunky if you like
- 3 Tbsp Olive Oil
- 4 cups chicken broth
- 2 Chourico or Linguica sausages, quarter inch thick slices
- 3 medium sized potatoes, peeled and quartered
- 1 bunch of kale
- 1 Serrano pepper (completely optional)
- 1 14.5 oz can dark red kidney beans
- Salt and pepper to taste

In a stockpot, heat up the 3 Tbsp olive oil. Add in the onion and cook until translucent. Add in garlic cloves and let cook for a couple minutes more. Add in all the sausage and let that cook for ten minutes while stirring occasionally. Add in chicken broth and Serrano pepper and let simmer for 10-15 minutes. Add in potatoes and let cook for 10-15 minutes depending on your desired texture of the potatoes (more of a bite vs baked potato texture). Add in your kale and kidney beans and let simmer for 30 minutes.

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