

CALDO VERDE

PREPARATION TIME:

30 min

INGREDIENTS:

For 6

- 8 Batatas (Potatoes)
- 4 Cebolas (Onions)
- 6 Dentes alho (Garlic cloves)
- Azeite (Olive oil)
- 1 kg Couve para Caldo Verde (Collard Green)
- 3 Folhas de Louro (Laurel)
- Sal (Salt)
- 1 Chouriço (Spicy Sausage)

DIRECTIONS:

1. In a large saucepan over medium heat with water and salt, cook onion, garlic and potatoes with olive oil for 20 minutes, until potatoes are mushy. Put the laurel here too.
2. Meanwhile, in another saucepan, with water, over medium-low heat, cook sausage, 10 minutes. Drain.
3. Mash potatoes or puree the potato mixture with a blender or food processor.
4. Stir the collard green into soup and simmer, 10 minutes, until kale is tender and jade green. In the last 3 minutes put sausage into the saucepan already cut into thin slices.
5. **After the cook time you can serve and appreciate your Caldo Verde!**

OBSERVATIONS:

At the end of the cooking time you can put more olive oil, to improve the taste.

Accompanies this soup with a piece of maize bread, you will enjoy it.