



Caldo Verde

From *America's Test Kitchen* Season 15: Introducing Caldo Verde and White Gazpacho

WHY THIS RECIPE WORKS:

Caldo verde, a traditional Portuguese soup of shredded greens, potatoes, and sausage, is slightly thickened by partially mashing some of the potatoes. Our soup, thickened with pureed potatoes and olive oil, is silky smooth, and by increasing the amount of potato and sausage, we've turned this simple first course into a hearty and filling meal.

Serves 6 to 8

We prefer collard greens, but kale can be substituted. Serve this soup with hearty bread and, for added richness, a final drizzle of extra-virgin olive oil.

INGREDIENTS

- 1/4** cup extra-virgin olive oil
- 12** ounces Spanish-style chorizo sausage, cut into 1/2-inch pieces
- 1** onion, chopped fine
- 4** garlic cloves, minced
- Salt and pepper
- 1/4** teaspoon red pepper flakes
- 2** pounds Yukon Gold potatoes, peeled and cut into 3/4-inch pieces
- 4** cups chicken broth
- 4** cups water
- 1** pound collard greens, stemmed and cut into 1-inch pieces
- 2** teaspoons white wine vinegar

INSTRUCTIONS

- 1.** Heat 1 tablespoon oil in Dutch oven over medium-high heat until shimmering. Add chorizo and cook, stirring occasionally, until lightly browned, 4 to 5 minutes. Transfer chorizo to bowl and set aside. Reduce heat to medium and add onion, garlic, 1 1/4 teaspoons salt, and pepper flakes and season with pepper to taste. Cook, stirring frequently, until onion is translucent, 2 to 3 minutes. Add potatoes, broth, and water; increase heat to high and bring to boil. Reduce heat to medium-low and simmer, uncovered, until potatoes are just tender, 8 to 10 minutes.
- 2.** Transfer 3/4 cup solids and 3/4 cup broth to blender jar. Add collard greens to pot and simmer for 10 minutes. Stir in chorizo and continue to simmer until greens are tender, 8 to 10 minutes longer.
- 3.** Add remaining 3 tablespoons oil to soup in blender and process until very smooth and homogeneous, about 1 minute. Remove pot from heat and stir pureed soup mixture and vinegar into soup. Season with salt and pepper to taste, and serve. (Soup can be refrigerated for up to 2 days.)
