

# Caldo Verde

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## Rustic hearty soup

### Ingredients

400g kale, rinsed and fine sliced  
5 Potatoes, peeled and sliced 1cm  
250ml stock + 1.5l water  
1 x chorizo, split into 3  
1 onion, diced  
2 clove garlic, minced  
Olive oil  
Salt & Pepper

### Method

1. In a large saucepan over medium heat, cook onion and garlic in 3 tablespoons olive oil till softened. Stir in potatoes and 1/3 thin sliced chorizo and cook, stirring constantly for 3 minutes. Pour in water and stock, bring to a boil, and let boil gently for 20 minutes, until potatoes are mushy.
2. Meanwhile, in a frying pan over medium-low heat, fry the remaining chorizo, sliced then halved, until it has released most of its fat and slightly crispy
3. Puree the potato mixture with a blender or food processor. Stir 1/3 chorizo, salt and pepper into the soup and return to medium heat.
4. Cover and simmer 5 minutes.
5. Stir kale into soup and simmer for 20min, until kale is tender and jade green. Stir in the remaining tablespoon of olive oil, serve, and finish with a sprinkling of crispy chorizo

THE  
COOKERY

by The Secret Jozi Chef

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