

Caldo Verde

A comforting soup from Minho with pureed potato, thinly sliced kale, and chouriço.

- 300 g Portuguese kale (couve galega), very thinly sliced
- 3-4 medium potatoes, peeled and cubed
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 Portuguese chouriço, sliced
- 2-3 tbsp olive oil
- Salt and black pepper
- Water or light stock (about 1.2 L)

1. Sauté onion and garlic in olive oil. Add potatoes and cover with water/stock; simmer until tender.
2. Blend until smooth. Return to a gentle simmer.
3. Stir in the finely sliced kale and cook 3-5 minutes until silky but vibrant green.
4. Add chouriço slices to warm through. Adjust seasoning and serve with a drizzle of olive oil.