

# Portuguese kale and potato soup (caldo verde)

## Ingredients

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**3 tbsp** extra-virgin olive oil, divided, plus more for garnish (optional)  
**225 g** linguica or chorizo sausage, cut into 1/4-in. coins (2 cups)  
**1** large onion, diced  
**1 1/4 tsp** salt  
**1/4 tsp** hot-red-pepper-flakes  
**3** garlic cloves, sliced  
**5** Yukon Gold potatoes, peeled and cut into small cubes (5 cups)  
**900 mL** no-salt chicken broth  
**2 cups** water  
**1 bunch** kale or collard greens, thick stems removed and leaves thinly sliced  
**1/4 cup** chopped parsley, (optional)

## Instructions

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- **HEAT** 2 tbsp oil in a large pot over medium. Add chorizo and cook, stirring until browned, 3 min. Transfer to a plate.
- **ADD** onion, salt and hot-pepper flakes. Cook, stirring until very soft, 5 min. Add garlic and potatoes and cook, stirring, for 2 min. Add broth and water and bring to a boil. Reduce heat and simmer, covered, until potatoes are tender, 15 min.
- **ADD** kale and bring to a boil. Reduce heat and simmer, uncovered, until kale is tender, 3 min. Purée half of the potatoes and kale with an immersion blender.
- **STIR** in remaining 1 tbsp oil and half the chorizo. Divide among bowls and sprinkle with parsley. Top with remaining chorizo. Drizzle with extra-virgin olive oil.
- **Kitchen Tip:** Remove thick middle stem from kale. Roll up leaves lengthwise and thinly slice for even strips.