

PORTUGUESE KALE SOUP

DIRECTIONS:

1. Remove casing from sausage and cut into smaller than bite-sized pieces.
 2. Heat oil in a heavy soup pot, and sauté the sausage & onion until the fat is rendered (about 3 to 5 minutes).
 3. Drain on paper towels.
 4. Add other ingredients, except kale and pasta.
 5. Bring to boil and simmer for 10 minutes.
 6. Add in kale and pasta and simmer for about 8 minutes (or until both are tender).
 7. Taste for seasoning. Add in salt and pepper if needed.
- Serve piping hot! And enjoy!



- 1 tablespoon olive oil**
- 1 lb chorizo sausage (fresh not dried)**
- 1 quart chicken broth**
- 1 large onion (roughly diced)**
- 4 large potatoes (cubed)**
- 1 bunch kale— stemmed, washed, and chopped (abt. 1 lb.)**
- 1 ½ cups ditalini**
- 1 (15 ounce) can dark red kidney beans**
- Fresh ground black pepper**
- Salt (optional/to taste)**



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