



Caldo Verde (Portuguese Green Soup)



Prep	Cook	Ready In
20 m	30 m	1 h

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Jewel-Osco

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"This soup is a Portuguese favorite of mine. It is a creamy soup with the wonderful use of kale, giving it the green soup look. Enjoy it with a thick slice from your favorite loaf of bread!"

Ingredients

4 tablespoons olive oil, divided	6 ounces linguica sausage, thinly sliced
1 onion, minced	2 1/2 teaspoons salt
1 clove garlic, minced	ground black pepper to taste
6 potatoes, peeled and thinly sliced	1 pound kale, rinsed and julienned
2 quarts cold water	

Directions

- 1 In a large saucepan over medium heat, cook onion and garlic in 3 tablespoons olive oil for 3 minutes. Stir in potatoes and cook, stirring constantly, 3 minutes more. Pour in water, bring to a boil, and let boil gently for 20 minutes, until potatoes are mushy.
- 2 Meanwhile, in a large skillet over medium-low heat, cook sausage until it has released most of its fat, 10 minutes. Drain.
- 3 Mash potatoes or puree the potato mixture with a blender or food processor. Stir the sausage, salt and pepper into the soup and return to medium heat. Cover and simmer 5 minutes.
- 4 Just before serving, stir kale into soup and simmer, 5 minutes, until kale is tender and jade green. Stir in the remaining tablespoon of olive oil and serve at once.

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Filippo Berio Olive Oil

Regular

\$6.99 - expires in 3 days

Monini Olive Oil Extra

Virgin

\$7.99 - expires in 3 days

Monini Olive Oil Extra

Virgin

\$14.99 - expires in a day