

# SPOTLIGHT RECIPE



## CALDO VERDE (PORTUGUESE GREEN SOUP)

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

## Ingredients

Servings: 6

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