Soups / Portugal

Caldo verde



A potato purée soup with finely shredded kale and slices of smoked chouriço.

Time 55 min **Servings** 5

What you'll need.

- ☐ 800 g Potatoes
- ☐ 200 g Chouriço
- ☐ 4 clove Garlic
- ☐ 300 g Corn bread — to serve
- ☐ 300 g Kale — shredded to threads
- ☐ 2 piece Onions
- ☐ 100 ml Olive oil
- ☐ Salt and pepper — to taste

Let's make it.

01 Soften the onion and garlic in half the olive oil for eight minutes.

02 Add the diced potato, cover with a litre and a half of water and boil twenty minutes, until completely soft.

03 Blend the soup to a smooth purée and season it.

04 Fry the chouriço slices in a dry pan until they colour and drain them on paper.

05 Roll the kale leaves tightly and cut across them into threads.

06 Bring the purée to the boil, add the kale and cook it exactly three minutes.

07 Ladle it out, add the sausage slices and pour over raw olive oil.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Mateus Hidalgo / CC BY-SA 2.5 br / UniTools. Cropped to fit this page.
recipes.dvs-services.be / caldo-verde