

# Portuguese Chourico and Kale Soup

from Marian Syrjamaki-Kuchta

I used local chorizo and my own garden kale, onions, fingerling potatoes, tomatoes, and garlic, adapting a recipe by Rachael Ray on the [foodnetwork.com](http://foodnetwork.com)

## Ingredients

2 tablespoons (2 turns around the pan) extra-virgin olive oil  
3 medium white waxy potatoes, like Yukon golds, peeled and diced, or fingerling potatoes  
2 medium onions, chopped  
4 to 6 cloves garlic, chopped  
2 bay leaves, fresh or dried  
1 pound kale, coarsely chopped [this is a huge amount of kale!]  
Coarse salt and pepper  
1 (15-ounce) can garbanzos (chick peas), drained and rinsed  
1 can diced tomatoes [or tomatoes from the garden]  
1 pound diced chourico, casing removed [Note: I use the chorizo they make at Mount Royal Fine Foods on Woodland Avenue in Duluth, Minnesota.]  
1 quart chicken broth  
Warm, crusty bread

## Directions

Heat oil in a deep pot over medium high heat. Add potatoes and onions, cover and cook 5 minutes, stirring occasionally.  
Add garlic, bay leaves, and kale to the pot. Cover pot and wilt greens 2 minutes. Season with salt and pepper. Add beans, tomatoes, chourico, and broth to the pot and bring soup to a full boil. Reduce heat back to medium and cook 5 to 10 minutes longer or until potatoes are tender.  
Serve soup with hunks of crusty bread and butter.