

Caldo Verde (green soup)



Ingredients

- ✓ 1 kg potatoes
- ✓ 1 onion
- ✓ 1-2 cloves of garlic
- ✓ 2 cubes of stock
- ✓ Olive oil or lard
- ✓ 1 piri-piri pepper (optional)
- ✓ Choriço sausage
- ✓ Fine cabbage leaves (couve Galega), e.g. kale

Directions:

Peel the potatoes and cut them into rather small pieces. Peel and dice onion. Peel 1 or 2 cloves of garlic and cut into pieces.

Heat some lard or olive oil in a pan. Fry the onions until they are soft but not brown. Then add the garlic and the potatoes and stir-fry them for a minute or so. Add water till the potatoes are covered by about 5 cm.

Add 2 cubes of stock. Add 1 piri-piri pepper if you like.

Let it boil gently for as long as it takes to cook the potatoes.

In the meantime take a bunch of young, tender cabbage leaves for (couve galega or kale).

Roll them up like a cigar and cut it up very, very finely. If the "spaghetti" gets too long, cut them in half.

Take some chorizo and cut it up into thin slices. Fry them in a separate pan on a slow fire for about 5 minutes.

By the time the potatoes are done, take the pan off the fire and mash the potatoes into the fluid. Afterwards take a blender to puree it into a soup. If it is too thick you can add some extra water.

Then put in the cabbage spaghetti and the fried chorizo and leave the soup to boil gently for approximately 5-10 minutes (depends on the kind of cabbage leaves you use). Stir once in a while. Try if the green is cooked and tender. In the end add some fresh black pepper and if necessary some salt.

When serving the caldo verde you could add a little virgin olive oil on top.

Enjoy!

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