

Caldo Verde (Potato & cabbage soup)



Serves 4 to 6

2 large onions, finely chopped

4 cloves garlic, skinned and crushed

60ml/2¼fl oz olive oil

1 chorizo sausage

6 large potatoes diced

1.5 litres/2 pints 13fl oz vegetable or chicken stock

salt and freshly ground black pepper, to taste

2 bay leaves

large bunch of kale or cabbage

smoked paprika and olive oil, for dressing

- 1** Fry the onions and garlic in the olive oil until softened and translucent but not browned.
- 2** Tear or cut the chorizo into small chunks and add to the pan with the onion.
- 3** Fry the onions and chorizo for a few minutes and then add the diced potatoes.
- 4** Transfer the mixture to a large pan, add the stock, seasoning and bay leaves, and cook until the potatoes are soft.
- 5** Meanwhile, very finely chop the cabbage
- 6** Mash the cooked potatoes into the broth.
- 7** Blanch the greens in boiling water for one minute to take off any bitterness, drain, then add to the broth.
- 8** Heat through and serve.