

Portuguese kale soup

Makes 6 servings

1/2 lb chorizo sausage, thinly sliced
2 (16-oz) cans great northern beans
1 medium head cabbage, chopped
2 bunches kale, stemmed and
chopped
5 potatoes, peeled and cubed
1 qt water, approximately
Salt and pepper to taste

1. In a large pot, lightly brown sausage.
2. Add beans, cabbage, kale, potatoes and enough water to cover.
3. Bring to a boil. Reduce heat, and simmer until potatoes are tender, about 20 minutes.
Season with salt and pepper