

### **Azorean Kale Soup (Sopa de Couve)**

1 bunch kale (any type) washed, stemmed, and roughly chopped  
1 ½ cups cooked red kidney beans (could be canned)  
1 large onion, diced  
2 medium carrots, diced  
1 lb chorizo, cut into slices  
6 cups chicken stock  
4 cloves of garlic, minced  
1 bay leaf  
1 ½ lbs potatoes cut into pieces  
salt and pepper  
oil  
bay leaf

Coat the bottom of a stock pot with oil and add onions and carrots. Cook until softened and onions are translucent. Add the chorizo and cook another few minutes. Add the stock and all the other ingredients and let simmer 45 minutes or more. Add more broth if needed or if you want a soupier soup.