

## Sausage and Kale Soup

- 1 Tbs. olive oil
- 1 onion, diced
- 2 garlic cloves, minced
- 1/4 tsp. crushed red pepper flakes
- 1-1/2 lbs. Yukon Gold or Red potatoes, peeled and cut into 1/2 inch chunks
- 3 quarts chicken broth
- 1 bunch kale, (12 ounces) stemmed and shredded
- 1/2 lb. smoked chicken sausage or linguica sausage, cut in 1/2 inch slices, then cut into half moons



1. In a large pot, (6-8 quarts) heat oil over medium heat. Add onion and cook until soft, stirring 2-3 minutes.
2. Add garlic and red pepper flakes; cook until fragrant, 1 minute.
3. Add potatoes and broth and bring to a boil. Reduce heat; simmer until potatoes are tender, 10-15 minutes.
4. In a blender, puree half the soup. Return to the pot and add kale and sausage. Simmer until kale is cooked and sausage is heated through, 10-15 minutes.