

Portuguese kale soup with winter vegetables

4 link Spanish Chiarzo sausage split and cut in ½ in pieces

1 large onion diced

3 carrots chopped

3 ribs of celery chopped

1 lb small potatoes peeled and cubed

2 cloves of garlic chopped

2 quarts of chicken stock

1 bunch of kale chopped

2 can white cannellini beans drained of liquid

1 cup cooked elbow macaroni

Sauté sausage until browned and add the garlic, onions, celery and carrots and cook for 15 minutes add the potatoes and the kale add the broth and cook for one hour the beans go in next and finish it with a cup of cooked elbow macaroni serve hot with crusty bread and a good glass of wine. A meal in a dish