

# Caldo Verde Soup

## Ingredients

---

- 2 lb Yukon Gold Potatoes (peeled)
- 1 Onion (peeled and quartered)
- 5 clv Garlic (minced)
- 1/2 c Olive Oil
- 9 oz Kielbasa
- 1 Collard Greens (bunch or 6 oz.)
- 4 Bacon Slices (chopped)
- 12 c Chicken Broth
- 0 ds Salt
- 0 ds Ground Black Pepper

## Instructions

---

1. Start by cutting the collard greens. Just stack three leaves at a time and roll like cigars. Cut them crosswise into very thin strips. Proceed with the rest of the leaves until all the collard greens are done. Reserve.
2. In a heavy bottomed pot, add the potatoes, onion, garlic, olive oil and the chicken broth. Bring it to a boil over high heat and then lower the heat to medium low and cook until the potatoes are tender and ready to be mashed, about 20 minutes.
3. Transfer potatoes to a bowl and mash with a potato masher then bring them back to the pot. Using a hand blender, blend the soup until smooth.
4. Turn the heat to medium and add the collard

# Caldo Verde Soup

greens, stir, and keep cooking for 15 more minutes.

5. Meanwhile, in a large skillet, fry the bacon and the sausage until the bacon is browned. Drain and add the bacon/sausage mixture to the soup and cook until the soup boils again. Season with salt and pepper and serve immediately.