

Portuguese Green Soup

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Yield Makes 4 main-course servings

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
3 cloves garlic, minced
1 bunch collard greens, center stems cut away, leaves thinly sliced
1 pound fully cooked spicy sausage (such as andouille, or hot links), cut into 1/2-inch-thick rounds
5 3/4 cups low-salt chicken broth
1 3/4 pounds russet potatoes, peeled, diced
1/2 teaspoon dried crushed red pepper

Preparation

Heat olive oil in large pot over medium-high heat. Add onion and garlic. Sauté until onion is soft and golden, about 5 minutes. Add collard greens and sauté until wilted, about 4 minutes. Add sausage and sauté 5 minutes. Add broth and potatoes. Simmer soup uncovered until potatoes are tender, about 20 minutes. Transfer 2 cups soup (without sausage) to processor. Blend until smooth; return to pot of soup and bring to simmer. Mix in crushed red pepper. Season with salt and black pepper.