

Potato Soup with Kale and Chorizo

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BON APPÉTIT MARCH 2008

Yield Makes 6 servings

Ingredients

5 tablespoons olive oil, divided

1 large onion, chopped (about 2 cups)

8 ounces fully cooked smoked Spanish chorizo or hot Calabrese salami, casing removed if necessary, chopped

2 teaspoons smoked paprika

1 1/2 pounds russet potatoes, peeled, cut into 1/4-inch-thick slices

8 cups low-salt chicken broth

1 1/2 pounds kale, stemmed, chopped into small pieces (about 16 cups lightly packed)

3 cups 1/2-inch cubes rustic bread

Preparation

Heat 3 tablespoons oil in large pot over medium heat. Add onion; cook until translucent, about 8 minutes. Add chorizo and paprika; stir 1 minute. Add potatoes and broth. Increase heat and bring to boil. Add kale; stir until wilted and soup returns to boil. Reduce heat to low, cover, and simmer 1 hour, stirring occasionally. DO AHEAD: Can be made 1 day ahead. Refrigerate uncovered until cool, then cover and chill. Rewarm before serving.

Meanwhile, heat 2 tablespoons oil in large skillet over medium heat. Add bread cubes and sauté until golden, about 10 minutes. Sprinkle croutons with salt and pepper. DO AHEAD: Can be made 4 hours ahead. Let stand at room temperature.

Divide soup among bowls. Top with croutons and serve.