

# Kale soup

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- 1 lb potatoes (white or yellow)
- 1 Bunch kale
- 1 Onion
- 4 Tbsp. Olive oil
- ¼ Tsp. Chilli flakes
- ½ Tsp. Salt
- ½ Tsp. Pepper
- 4 C Chicken stock
- Water for thinning
- ¾ lb (300 gm) Polish sausage (Kielbasa)



**Wash and scrape potatoes.** Chop into bite-size chunks. Wash kale. Discard tough stems. Chop leaves and tender stems. Slice onion. Cut sausage into bite-size pieces.

**Heat olive oil in a deep pot.** Add chopped onion and sauté until translucent. Add chopped potatoes. Sauté for a few minutes. Add salt, pepper, and chilli flakes. Stir.



**Add hot chicken stock.** Cook on medium heat until the potatoes are well done (about 15 minutes).

**Add sausage pieces.** Cook for 5 minutes at medium heat.

**Add chopped kale leaves.** If you need more liquid in the soup, add water. Cover and cook for 5 minutes.

**Serve hot** with crusty bread or rolls.



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