



From our farm to your table

Portuguese Kale Soup

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| 8 cups chopped kale leaves | 2 cups chopped potatoes |
| 1/2 cup chopped celery | 1 cup sliced onions |
| 8 oz. smoked sausage, sliced | 4 cups chicken broth |
| 1 tsp. minced garlic | 1/2 tsp. red pepper sauce |
| 1 1/2 cups cooked white or red beans | Salt and pepper to taste |

Cook sausage, celery, and onions together until softened. Add kale, garlic, broth, and potatoes. Simmer for 30 minutes or until vegetables are tender. Add beans and seasonings, and cook until heated through. Serves 6.