



UNIT 11 / Portugal

Collard Soup with Portuguese Chouriço

Ingredients

(4 servings)

- 500g potatoes
- 200g collard leaves chopped for the soup
- 1/2 Portuguese chouriço
- 1 onion
- 2 cloves of garlic
- 100ml olive oil
- 1 tablespoon of coarse salt
- 2 litres water
- Corn bread as needed

Directions

- **Step 1** - Put the olive oil, chopped onion and garlic, and peeled and chopped potatoes in a pot and put it on the heat. Mixing from time to time, leave it to stew.
- **Step 2** - Add water, salt, and the chouriço, and leave it to simmer.
- **Step 3** - When the potatoes are cooked, take the chouriço from the mixture, and blend everything with a blender. Add the chopped collard.
- **Step 4** - Put the soup in a serving bowl, add round slices of chouriço in it and serve with slices of corn bread.





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