

SylverleafTM Olive Oil



Portuguese Kale Soup

Serves 8-10

INGREDIENTS:

- 1 cup pea beans
- 1 large yellow onion, sliced
- 1 pound linguica
- 1 pound fresh kale
- 2 ham hocks
- 4 tablespoons Sylverleaf olive oil
- 1 tablespoon salt
- 1/2 tablespoon pepper
- 11 cups water, divided
- 1 tablespoon red wine vinegar
- 2 cups red potatoes, cubed

STEPS:

1. Soak pea beans overnight in cold water.
2. In the morning, drain the beans, then add onion, linguica, kale, ham hocks, olive oil, salt, pepper and 10 cups of water.
3. Bring to a boil over high heat, then reduce heat to medium, cooking gently for 2-3 hours.
4. Remove ham hocks from the pot.
5. Add potatoes and 1 cup of water.
6. Continue cooking until potatoes are tender.
7. Ladle into bowls then add olive oil and vinegar to taste.