



Ingredients

2 tablespoons (2 turns around the pan) extravirgin olive oil
3 medium white waxy potatoes, like yukon golds, peeled and diced
2 medium onions, chopped
4 to 6 cloves garlic, chopped
2 bay leaves, fresh or dried
1 pound kale, coarsely chopped
Coarse salt and pepper
1 (15-ounce) can garbanzos (chick peas), drained and rinsed
1 can diced tomatoes
1 pound diced chorizo, casing removed
1 quart chicken broth
Warm, crusty bread

Directions

Heat oil in a deep pot over medium high heat. Cook Chorizo and remove. Add onions, cover and cook 5 minutes, stirring occasionally. Add garlic, cook 2 minutes, add tomatoes, and chicken broth. Add bay leaves, potatoes and kale to the pot. Cover pot and wilt greens 2 minutes. Season with salt and pepper. Add beans to the pot and bring soup to a full boil. Reduce heat back to medium and cook 5 to 10 minutes longer or until potatoes are tender. Serve soup with hunks of crusty bread and butter.

I like to top with mozzarella cheese, bacon, and scallion onions!