

## **Caldo Gallego (Portuguese White Bean soup)**

**Serves 4 Prep time:** 15-20 Minutes **Total time:** about an hour

### **Ingredients**

Olive oil

1 onion, diced

4 cloves garlic

2 turnips, peeled and diced

1 or 2 links of chorizo sausage, cut into coins (available at Seabra's Newark or Ashley's S. Orange)

3 cups chicken stock

1 cup water

3 cups chopped turnip greens, or (my preference) chopped Tuscan / Lagonito kale

2 cups canned white beans (Cannellini or similar)

parsley, dry or fresh

1 teaspoon paprika (preferably smoked Spanish)

Dash of Herbs de Provence

Salt

In a stock pot, heat a couple of tablespoons of olive oil

Sauté onions and garlic for 5 minutes, until soft

Add turnips, chorizo, stock and water > bring to a boil

Simmer 30 minutes

While waiting, take about half of the white beans and mash them into a paste

Add greens, beans, parsley, paprika, and some salt

Simmer 15 minutes

Salt / pepper to taste, drizzle a little olive oil, serve and enjoy

Some crusty bread would go well, maybe even a garlic toast

White wine recommended > an Albarino

Kind regards

Bruce Schafer