Sausage and Kale Soup

1 Tbs. olive oil

1 onion, diced

2 garlic cloves, minced

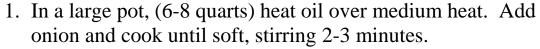
1/4 tsp. crushed red pepper flakes

1-1/2 lbs. Yukon Gold or Red potatoes, peeled and cut into 1/2 inch chunks

3 quarts chicken broth

1 bunch kale, (12 ounces) stemmed and shredded

1/2 lb. smoked chicken sausage or linguica sausage, cut in ½ inch slices, then cut into half moons



- 2. Add garlic and red pepper flakes; cook until fragrant, 1 minute.
- 3. Add potatoes and broth and bring to a boil. Reduce heat; simmer until potatoes are tender, 10-15 minutes.
- 4. In a blender, puree half the soup. Return to the pot and add kale and sausage. Simmer until kale is cooked and sausage is heated through, 10-15 minutes.

