

Caldo Verde Soup

paired with Davis Estates Zephyr

INGREDIENTS:

Caldo Verde Soup

2 tablespoons extra-virgin olive oil
1 (3-5 ounce) Spanish Andaluca chorizo and rioja
(we use Olympia Brand half of each) diced
1 ½ cups diced yellow onion
2 cloves garlic, minced
1½ pounds Yukon Gold, peeled and diced

SERVES: 4

1 ½ teaspoons Mexican oregano
1 ½ teaspoons smoked paprika
6 cups of chicken broth
2 cups stemmed and finely shredded collard
greens or kale (from 3-4 ounces destemmed
greens)
Juice from half a lemon
1 tablespoon salt

METHOD:

Caldo Verde Soup

- In a large Dutch oven or heavy pot, heat oil over medium.
- Add chorizo, stirring occasionally, until beginning to brown slightly and has rendered its seasoned fat.
- Add the onions and garlic and cook until onions are soft for about 5 minutes.
- Add potatoes, Mexican oregano and smoked paprika, stir and cook for a minute then add in chicken broth.
- Bring soup to a boil and then lower temperature to a simmer.
- Simmer uncovered until potatoes are soft for about 20 minutes. Remove soup from heat.
- Add your soup to a blender. Puree soup to desired consistency, we puree so chorizo is slightly chunky, but potatoes are smooth.
- Return soup to the stove and heat over medium heat, stir to prevent scorching.
- Add collard greens and simmer until the greens are done for about 10 minutes. Add lemon juice and adjust seasoning with salt and pepper.

To Finish

Spoon your soup directly into individual bowls, serve immediately with a glass of Zephyr.

