

1 hour

Serves 4

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Ingredients:

- 1 packet (300g) PnP Swiss chard, rinsed
- Glug olive oil
- 1 onion, chopped
- 1 coil chorizo, sliced
- 1 red pepper, diced
- 4 cloves garlic, chopped
- 6 potatoes, peeled and diced
- 6 cups (1.5L) chicken stock
- Salt and milled pepper
- 1 packet (300g) kale

For serving:

- Portuguese rolls, sliced
- Knob butter
- 2 cloves garlic

Method:

COOK'S NOTE

Use sweet potato instead of potato and swap the rolls for PnP garlic bread, if you like.

1. Remove ribs from chard and dice finely.
2. Chop leaves and set aside.

3. Heat oil in a pot and sauté chard ribs, onion, $\frac{3}{4}$ chorizo and red pepper for 5 minutes until fragrant.
4. Add garlic and fry for another 2 minutes.
5. Add potatoes and stock, then cover and simmer for 15-20 minutes or until potatoes are tender. Season well.
6. Toss $\frac{1}{4}$ portion kale and remaining chorizo with a little oil and roast at 180°C for 10 minutes or until crispy. Set aside.
7. Add remaining kale to soup and cook for 10 minutes.
8. Stir through chard leaves and cook for 5 minutes.
9. Toast rolls under the oven grill, rub with garlic and spread with butter.
10. Spoon soup into bowls, top with crispy chorizo and kale and serve with garlicky rolls.