

Less than 30 minutes

Serves 4

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Ingredients:

- 3 Tbsp (45ml) olive oil
- 1 onion, chopped
- 3 cloves garlic, chopped
- 6-8 (about 700g) potatoes, cubed
- Grated peel of 1 lemon
- 5 cups (1.25L) vegetable or chicken stock
- Salt and milled pepper
- 1 packet (300g) kale or spinach, stalks removed and leaves torn
- 1 can (400g) butter beans
- 200g chorizo, sliced
- Pinch smoked or regular paprika

GOOD IDEA

Keep a handful of kale aside and deep-fry or bake for a crispy soup topping.

Method:

1. Heat 1 Tbsp (15ml) oil in a pot and sauté onion until golden.
2. Stir in garlic and fry for another minute.
3. Add potatoes, lemon peel and stock.
4. Season and bring to the boil.
5. Cook for 15 minutes or until potatoes are soft.
6. Roughly mash potatoes with a fork to thicken soup.
7. Add kale or spinach and beans, and cook for a further 3-5 minutes.

8. Heat remaining oil in a separate pan and fry chorizo for about 1-2 minutes.
9. Remove chorizo, add paprika to pan (if using) and fry for 30 seconds to create a drizzle.
10. Serve soup topped with chorizo and a drizzle of paprika oil.