



## Caldo Verde

6 cups of water  
6 medium potatoes peeled and diced  
1 tablespoon of salt  
1 clove of garlic diced  
1 tablespoon of diced onion  
1 cup of finely cut linguica  
2 cups of finely cut kale  
2 tablespoons of olive oil

Put water, salt, garlic, onion, olive oil, peeled and diced potatoes in a pot and let cook for about 20 minutes. Then put the water and the potatoes in a blender and mash it. Return mixture to pot. On the side have the kale sliced as thinly as possible. Put the kale into the mashed potato mixture and let it cook until kale is soft. In a separate pan, boil the finely chopped linguica. Once cooked, remove the linguica from the water and add it to the soup.



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