

White Bean Soup with Kale and Chorizo

From – *myrecipes.com*

2 oz Spanish chorizo sausage, finely chopped
1 cup onion, chopped
3 garlic cloves, minced
3 cups chicken broth
2 (15 oz) cans organic cannellini beans, rinsed and dried
4 cups kale, chopped
½ tsp freshly ground black pepper

- Heat a large saucepan over medium-high heat.
- Add chorizo to pan. Saute 1 minute.
- Add onion and garlic. Saute 5 minutes or until tender.
- While onions cook, pour broth into a microwave-safe bowl. Microwave at High for 3 minutes.
- Add the hot broth and beans to pan. Bring to a boil.
- Partially mash beans with potato masher.
- Stir in kale and pepper.
- Cook over medium heat 6 minutes.



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