Potato, Kale and Chorizo Soup

**Ingredients**

1 Tablespoon olive oil
1 brown onion chopped finely
2 cloves garlic, crushed
1 medium potato peeled and finely diced
6 teaspoons powered chicken stock dissolved in 1.5 litres boiling water
200 grams Kale leaves, roughly chopped
1 Chorizo sausage, finely sliced
Sea salt and cracked black pepper

**Method**

Heat a non stick pan over a medium heat. Fry sliced chorizo until golden brown. Set aside.

Meanwhile heat oil in a large saucepan or stock pot over a medium heat. Add the onion and garlic and cook for 3 minutes or until softened.

Add the potato and stock, bring to the boil and cook for 10 minutes or until potato is tender. Add kale, cook for a further 5 minutes.

Use a hand held blender to blend soup until smooth.

Add the chorizo, salt and pepper and cook for a few more minutes until the chorizo is warmed through. Serve.

Recipe Source: www.donnahay.com.au