



Total Time
55 MIN.

Serving Size
2 CUPS(500ML)

Difficulty
EASY

A rich home-style soup, loaded with wilted greens, chunky potatoes and smoky flavour is served with a crusty roll for a comforting starter or entrée.

Yields
24

INGREDIENTS

WEIGHT

MEASURE

canola oil	1 cup	60 mL
smoked chorizo sausage, thinly sliced	3 lb	
onion finely chopped	1 large	1 large
carrots, peeled and finely chopped	4 large	4 large
minced garlic	2 tbsp	30 mL
finely chopped fresh thyme	2 tbsp	30 mL
finely chopped fresh rosemary	1 tbsp	15 mL
hot pepper flakes	1 tsp	5 mL
<i>Campbell's</i> ® Signature Condensed Cream of Leek and Potato	1 tub (4 lb)	1 tub (1.81 kg)
stemmed chopped kale	12 cups	3 L
18% table cream	4 cups	1 L
salt and pepper, each	1 tsp	5 mL



TIP

Serving:

Heat 2 cups (500 mL) soup until steaming; spoon into serving bowl.

INSTRUCTIONS

1. Heat oil in large stock pot set over medium-high heat; cook sausage for 3 to 5 minutes or until lightly browned. Add onion, carrots, garlic, thyme, rosemary and hot pepper flakes; reduce heat to medium-low. Cook for 8 to 10 minutes or until softened and fragrant.
2. Add soup; bring to simmer. Simmer for 8 to 10 minutes. Stir in kale, cream, and salt and pepper. Heat until kale is wilted and soup is steaming (do not boil). Hold warm for up to 6 hours or let cool and refrigerate for up to 3 days.