

CALDO VERDE



The soup is thickened with diced potatoes and enriched with pan-fried smoked sausage or chorizo for a savory, spicy flavor. Just before serving, a generous amount of shredded kale is stirred in, and the dish is finished with minced garlic, salt, pepper, and a kick of red pepper flakes for a satisfyingly warm and comforting meal.



Ingredients:

- 4 cups Brickman's Chicken Verde Soup #580148
- 2 medium russet potatoes diced
- 1 tbsp. olive oil
- 8 oz. smoked sausage or chorizo, sliced into half-moons
- 3 cups shredded kale
- 2 cloves garlic, minced
- Salt & black pepper to taste
- Red pepper flakes or hot sauce

Instructions:

- 1. Cook the sausage:** In a large pot, heat olive oil over medium. Add sausage and cook until browned, 4 – 5 minutes. Remove and set aside, leaving a little oil in the pot.
- 2. Simmer potatoes:** Add the diced potatoes (and garlic, if using) to the pot. Pour in the Chicken Verde soup. Bring to a boil, then reduce to a simmer until potatoes are fork-tender (10 – 15 minutes).
- 3. Mash slightly:** For a traditional Caldo Verde texture, lightly mash some of the potatoes in the pot with a spoon or potato masher – this thickens the broth while keeping some chunks.
- 4. Add greens & sausage:** Stir in the kale and browned sausage. Simmer for another 5 minutes, until greens are wilted and tender.
- 5. Taste & finish:** Season with salt, pepper, and red pepper flakes.

Product	Description	Code #	Pack Size
 Brickman's® Mexican Style Chicken Verde Soup	Tender shredded chicken, tomatillos, and green chiles combined in a creamy, zesty broth. Finished with cilantro and lime for bold, Latin-inspired flavor.	580148	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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