

# MARLEY SPOON



## Potato Soup

with Kielbasa and Kale



20-30min



2 Servings

This soup is warming and hearty, just the kind you want to ladle into a deep bowl and wrap your hands around. Fennel seeds and red pepper add fragrance and gentle heat. We puréed half the soup for a smooth base then stirred in kale and pieces of kielbasa (a polish smoked sausage) to create a balanced meal. Cook, relax and enjoy!



## What we send

- 1 pkt crushed red pepper
- 1 yellow onion
- 2 Yukon gold potatoes
- 12 oz pkg bratwurst
- 1 bunch curly kale
- ¼ oz fennel seeds
- 2 pkts chicken broth concentrate
- garlic

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

## Tools

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 570kcal, Fat 40g, Carbs 32g, Protein 18g



### 1. Prep ingredients

Peel and chop **onion**. Peel and finely chop **garlic**. Peel **potatoes** *and cut into 1-inch pieces*. *Slice* **Kielbasa** into ½-inch rounds. Remove stems from **kale**, roll up leaves and cut crosswise into thin strips.



### 2. Sauté aromatics

Heat 1 tablespoon oil in a medium pot over medium-high. Add onion, garlic, *crushed red pepper* *and* *fennel seed* *and* sauté until aromatic, about 3 minutes.



### 3. Cook potatoes

Add potatoes, *broth*, **1 cup** water *and* *1 teaspoon* *salt* *to* pot. Bring to a boil, reduce to a simmer, and cook until potatoes are tender, about 15 minutes.



### 4. Purée half

Transfer half of soup to a blender or food processor and puree until smooth (or submerge an immersion blender into the pot and puree half). Return soup to pot.



### 5. Add sausage and kale

Return soup to a simmer and add kale, sausage and ½ teaspoon salt. (Add ½ cup water if needed to loosen soup.) Cook until kale is wilted, about 5 more minutes.



### 6. Season

Stir *vinegar* *into* soup, season with *pepper* *and* ½ teaspoon salt. Enjoy!