

Spicy 'Wedding' Stew

Serves 4 - 6

- 1 Tablespoon olive oil
- 1 cup chopped onion
- 2 large garlic cloves crushed
- ¼ teaspoon crushed red pepper
- ¼ teaspoon Hungarian paprika
- 4 – 6 ounces chicken chorizo or andouille sausage crumbled
- 2 cups ½" cubed white sweet potatoes
- 3 cups low sodium chicken broth
- ½ - 15 oz can cannellini beans
- 5 ounces collard greens or kale, leaves and stems separated and chopped fine
- 1 Tablespoon red wine vinegar

Directions:

1. In a large saute pan, heat oil over medium high heat. Add **onions** and **garlic**. Cook until translucent, stirring often (approximately 5 minutes). Add **pepper** and **paprika**. Saute an additional minute.
2. Add **sausage** and cook until lightly browned.
3. Add the **potatoes** and stir often for 5 minutes.
4. Add **broth** and bring mixture to a boil, scraping up any browned bits from the bottom of the pan. Reduce heat to medium low. Cover and simmer until potatoes are fork tender (approximately 5 minutes).
5. Mash half of the **beans** and whisk into the soup. Add the remaining white **beans** and hard **stalks of greens**. Cook 8 minutes until stalks are tender.
6. Add **greens** and **vinegar**. Season with **salt** and **pepper**. Once greens are wilted serve.