

## NANCY FULLER'S KALE AND KIELBASA SOUP

- 3 Tbsp Extra-virgin olive oil, plus more for drizzling
- 1 lb Kielbasa, cut into 1/4 inch chunks
- 2 Medium leeks, white and light green parts, halved and sliced
- 1 Tbsp Chopped fresh thyme
- 2 cloves Garlic, chopped
- 1 1/2 tsp Paprika
- 1/4 tsp Ground allspice
- Big pinch crushed red pepper flakes
- 1 can Diced tomatoes with their juices, 14 1/2 oz
- 1 1/2 quarts Low-sodium chicken broth
- 2 Bay leaves
- Kosher salt
- Freshly ground black pepper
- 2 medium Russet potatoes, peeled and chopped
- 1 oz large Bunch kale tough stems, trimmed and leaves chopped (about 8 or 8 cups chopped leaves)
- Grated Parmesan cheese for serving

1. **HEAT A LARGE** Dutch oven over medium heat and add the olive oil. When the oil is hot, add the kielbasa and cook and stir until browned all over, about 5 minutes. Add the leeks and thyme and cook until the leeks are wilted, about 6 minutes. Add the garlic, paprika, allspice, and red pepper flakes and cook until fragrant, about 1 minute. Add the tomatoes, chicken broth, and bay leaves and season with salt and pepper. Bring to a simmer, cover, and cook 30 minutes to develop the flavors.
2. Add the potatoes and kale. Simmer, uncovered, to reduce the soup and concentrate the flavors a bit, until the kale and potatoes are very tender, about 30 minutes. Remove the bay leaves and serve the soup with a final drizzle of olive oil and some grated Parmesan.

## ADDITIONAL INFORMATION

**Ingredients**

[1 1/2 quarts Low-sodium chicken broth](#), [1 1/2 tsp Paprika](#), [1 can Diced tomatoes with their juices, 14 1/2 oz](#), [1 lb Kielbasa, cut into 1/4 inch chunks](#), [1 oz large Bunch kale tough stems, trimmed and leaves chopped \(about 8 or 8 cups chopped leaves\)](#), [1 Tbsp chopped fresh thyme](#), [1/4 tsp Ground allspice](#), [2 Bay leaves](#), [2 cloves Garlic, chopped](#), [2 Medium leeks, white and light green parts, halved and sliced](#), [2 medium Russet potatoes, peeled and chopped](#), [3 Tbsp Extra-virgin olive oil, plus more for drizzling](#), [Big pinch crushed red pepper flakes](#), [Freshly ground black pepper](#), [Grated Parmesan cheese for serving](#), [Kosher salt](#)

**Course**

[Entrees](#), [Sides](#), [Starters](#)

**Cuisine**

[American](#), [Nancy Fuller](#)

**Category**

[Nancy Fuller Recipe](#), [Soups](#)

**Serving Size**

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