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	4