# Portuguese soup

## Family Chef: Lori McMahon

### Inspiration: It’s a family tradition

#### Ingredients:

* ¾ c split peas (1/3 bag)
* 10 oz. kale, frozen
* 2 handfuls of onion flakes or 1 onion, chopped
* Onion soup mix
* 3 beef bouillon cubes
* 2 handfuls of elbows, orzo, or other small pasta type
* 1 can kidney beans or shell beans
* ¼ c olive oil
* 2 tbsp salt

#### Instructions:

1. Cook split peas in a small amount of water until dissolved.
2. Fill pan with water, add package of kale.
3. Add onion flakes/chopped onion, onion soup mix, and beef bouillon cubes – cook for 20 minutes.
4. Add pasta – cook for 20 minutes.
5. Add kidney beans, olive oil, and salt – cook until pasta is done.
6. Simmer until ready to serve.