



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

CHORIZO SOUP



As the weather and market offerings change, it's time to embrace **soup season**! As author Kate DiCamillo wisely said, "There ain't no point in making soup unless others eat it." Inspired to share the warmth and labor of a big bowl of soup with our farmers' market community, we pooled recipes and bonded over our bowls. PCFMA presents: **Soup-A-Palooza 2025**—a collection of staff soup recipes and the stories behind them

This recipe comes from Brian, one of our Administrative Assistants. The story behind his soup is: "The best part of this soup is that it is versatile; you can use any vegetables available or add any protein you want. Any sausage is great here, but chorizo has so much flavor on its own that you rarely need to add more spice."



00 HR 30 MINS



Serves 4-6



Featuring

[Channa Ranch](#)

INGREDIENTS

- 12 ounce pack of chorizo
- 1 can white beans
- 1 onion
- 3 cloves of garlic
- 3 to 6 potatoes (depending on size)
- 1 bunch of kale
- 2 green bell peppers
- salt and pepper to taste (chorizo is naturally salty, so you can omit the salt if you like)
- 8 cups of water or broth of choice

METHOD

First, prepare all the vegetables. Chop the onion, dice the green bell peppers, and peel (if desired) and dice the potatoes. Mince the three cloves of garlic. For the kale, remove the tough stems and roughly chop the leaves. Drain and rinse the can of white beans.

Add the chorizo to a large pot or Dutch oven over medium-high heat, removing the casing if necessary. Brown the chorizo, breaking it apart with a spoon. Add the chopped onion and sauté until soft, about five minutes.

Stir in the minced garlic and cook for one more minute until fragrant. Pour in the eight cups of water or broth, then add the diced potatoes and the drained and rinsed white beans. Bring the soup to a simmer.

Cook for ten to twenty minutes, or until the potatoes are fork-tender.

Add the chopped kale and diced bell peppers to the pot. Simmer for another three to five minutes, just until the bell peppers are tender-crisp and the kale has wilted.

Taste the soup and season with salt and pepper if needed. Serve hot.