Portuguese Bean Soup

Jacob · 30/09/2024



Prep Time

2 hrs 40 mins

Dificult

Medium

Servings

15

Description

This Portuguese bean soup with linguica sausage kidney beans veggies and tomatoes is a family favorite Its hearty and full of flavor

Ingredients

— - 2 pounds spicy Portuguese sausage

— sliced - 1 pound ham hocks - 1 onion

— sliced - 2 quarts water

— or as needed - 2 carrots

— diced - 3 potatoes

— diced - 1 small head cabbage

— chopped - 1 (8 ounce) can tomato sauce - 2 (15 ounce) cans kidney beans - 1 (16 ounce) package macaroni pasta

Instructions

1. Combine sausage
2. ham hocks
3. onion
4. and water in a large pot over low heat. Cover and simmer for 1 hour. Remove ham hocks from soup; remove meat
5. tear into small pieces
6. and return ham to the pot. Stir in carrots
7. potatoes
8. cabbage
9. and tomato sauce until well combined. Cover and cook for 1 to 1 ½ hours. Stir in beans and pasta; add more water as needed. Cook until heated through and pasta is tender yet firm to the bite
10. about 10 minutes.