

## PORTUGUESE PURSLANE SOUP

### **Ingredients**

3 tbsp oil  
1 large onion  
1 large carrot  
4 cloves garlic  
100 g of sausage  
2 dl white wine  
2 medium potatoes  
3 l green herb stock / or chicken stock  
50 g rice (2 handfuls)  
2 bay leaves  
¼ tsp cinnamon (gives a little warmth to the food)  
purslane to taste, about 2 dl chopped  
juice of ½ lemon  
parsley or peppermint to taste



### **Method**

1. Sauté onion and garlic in oil.
2. After a few minutes, add sausage, carrots and white wine.
3. Cook for a while.
4. Add stock, then rice, potatoes, cinnamon and bay leaf.
5. When thoroughly cooked, puree after taste.
6. Finally, add the chopped purslane.
7. Boil for another 10 minutes.
8. Serve with lemon juice, parsley or mint, and a nice slice of bread.