



'Sopas de Matanzas'



Ingredients for 4 people:

400 g. pork, 1 cabbage, 1 bunch of Swiss chard, 1 bunch of parsley, 1 bulb of garlic, 1 cauliflower floret, 1 onion, 1 tomato, 200 g. peas and a small piece of chilli, 250 g. 'sopas' bread, 1 dl. Olive oil, 1 litre water, salt, pepper and a little paprika.

Preparation:

Heat the oil in the pan, lightly fry the meat and when add the onion when it is golden; after frying lightly add the tomato and season. Then add all the vegetables, stir-fry and add the water and spices. Leave to cook for 20 minutes. When it is all cooked, take out half the broth and vegetables, and place bread and vegetables in the same pan until they are quite dry. Trickle some raw oil on top to finish.

by Leonor Barceló Cantallops