

# Italian Sausage Soup

*Prepared by Norise Jastillana*

*A hearty winter favorite*

Prep: 10 m

Cook: 40 m

Ready In: 50 m

6 servings

## Ingredients

1 pound Italian sausage

1 clove garlic, minced

2 (14 ounce) cans beef broth

1 (14.5 ounce) can Italian-style stewed tomatoes

1 cup sliced carrots

1 (14.5 ounce) can great Northern beans, undrained

2 small zucchini, cubed

2 cups spinach - packed, rinsed and torn

1/4 teaspoon ground black pepper

1/4 teaspoon salt

Sprigs of thyme and oregano

## Directions

1. In a stockpot or Dutch oven, brown sausage with garlic. Stir in broth, tomatoes and carrots, and season with salt and pepper. Add sprigs of thyme and oregano. Reduce heat, cover, and simmer 15 minutes.
2. Stir in beans with liquid and zucchini. Cover, and simmer another 15 minutes, or until zucchini is tender.
3. Remove from heat, and add spinach. Replace lid allowing the heat from the soup to cook the spinach leaves. Soup is ready to serve after 5 minutes.

*Recipe by:* SALLYJUN Allrecipes.com

<http://m.allrecipes.com/recipe/12942/italian-sausage-soup/>

**NOTE:** I used half sweet and half hot Italian sausage. I also supplemented beef broth (low sodium) with about 2 cups of vegetable broth. I added the fresh herbs to the original recipe since we are the Austin Herb Society ☺. **NJ**