



Peasant Soup

total time: 40 min | servings: 10 | \$1.50 per serving*

INGREDIENTS

- 1 tablespoon olive oil
- 6 Bar-S Smoked Sausage Links, sliced
- 2 15.5-ounce cans cannellini beans
- 4 cups chicken broth
- 2 cups half and half
- 1 cup celery, chopped
- 1 onion, diced
- 1 cup carrots, diced
- 2 tablespoon fresh basil, chopped
- 1 28-ounce can diced tomatoes
- 4 cups fresh spinach
- Salt and pepper to taste
- 1 teaspoon garlic salt
- 1 1/2 cups shredded Parmesan cheese

GET COOKING

1. In a large pot, heat the olive oil and sauté the onion, carrots and celery until tender.
2. Add the sliced sausage and cook until the sausage lightly browns.
3. Add the chicken broth, beans, diced tomatoes, basil, and garlic salt. Simmer on low for about 10 minutes.
4. Add the half and half, fresh spinach and parmesan cheese. Cook until the cheese melts and spinach is cooked.
5. Salt and pepper to taste.