

Delicious Sausage and Bean Soup



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 1 hours 15 minutes

Ingredients

- 2 Tbsp of Olive Oil
- 1 lb of Italian Sausage, casing removed
- 1 Yellow Onion, diced
- 3 Stalks of Celery, diced
- 2 Carrots, peeled and diced
- 4 Cloves of Garlic, minced
- 10 cups of Chicken Stock
- 2 14.5 oz cans of Cannellini Beans, drained and rinsed
- 14 oz can of Crushed Tomatoes
- 1 cup of Heavy Cream
- 1 Tbsp of Italian Seasoning
- 12 oz of Ditalini Pasta
- Piece of Parmesan Rind, optional
- Salt and Pepper to taste
- Fresh Parm to serve

1) In a soup pot, add the olive oil and cook the sausage crumbling with a wooden spoon until crumbled and cooked through, remove to a plate using a slotted spoon and set aside.

2) Add the onion, celery and carrots along with a pinch of salt, sauté for about 7-8 minutes then add the garlic and cook for one more minute.

3) Add the stock, beans, cooked sausage, crushed tomatoes, cream, seasoning and parmesan rind, simmer for about 45 minutes on medium low, then adjust the salt to taste, add the pasta and cook to al dente. Serve with parm and an extra drizzle of strong olive oil.

