

Spinach and Sausage Country Soup



- ❖ Heat the olive oil in a large pot over medium-high heat. Remove the casings from the sausage, and mince the sausage while cooking until browned.
- ❖ Add the onion and garlic, and cook until the onion is tender.
- ❖ Stir in the water, beans, tomatoes, and chicken broth. Add the basil, oregano, pepper, and salt.
- ❖ Cover and bring to a boil.
- ❖ Uncover and cook for 5-10 minutes or until slightly thick.
- ❖ Remove from heat and stir in spinach.
- ❖ Serve and sprinkle with grated Romano cheese.

Ingredients

Serves 4-6

- *Olive oil*
- *10 ounces hot Italian sausage (about 3 sausages)*
- *1 cup chopped yellow onion*
- *2 teaspoons minced garlic*
- *½ cup water*
- *15 ounce can of cannellini (white) beans, rinsed & drained*
- *14.5 ounce can of diced tomatoes*
- *14 ounce can of chicken broth*
- *2 teaspoons dried basil*
- *2 teaspoons dried oregano*
- *2 teaspoons coarse pepper*
- *1 teaspoon salt*
- *2 cups chopped baby spinach*
- *Grated Romano cheese*

