

Ready to serve in 30 minutes, this hearty winter soup is one of our family favorites. Enjoy with crusty French bread and a bottle of Boeger Primitivo 2020.



PROVISIONS

2 tablespoons olive oil
2 pounds bulk Italian sausage pork or chicken
1 sweet red pepper, diced
2 tablespoons fresh oregano, chopped
1 tablespoon fresh rosemary, chopped
6 cloves garlic, minced
1 large onion, diced
2 cups cremini mushrooms, sliced
8 cups chicken stock
2 15-ounce cans of cannellini beans, drained
2 15-ounce cans of diced tomatoes with juice
3 tablespoons tomato paste
2 cups chopped kale or Swiss chard
Fresh Parmesan cheese for serving, optional
Recipe serves 6-8

PROCESS

Heat the olive oil in an 8-quart Dutch oven over medium-high heat. Brown the sausage, breaking it into bite-sized pieces as it cooks, 8 to 10 minutes. Remove with a slotted spoon to a paper towel-lined plate to allow excess oil to drain off. Add the peppers, onion, garlic, mushrooms, oregano, and rosemary to the pot. Season with a pinch of salt and pepper and sauté until the onions are tender about 5 minutes. Stir in tomato paste. Cook for about two minutes. Pour in the chicken stock, cannellini beans, and diced tomato. Return the sausage to the pot and bring it to a boil. Reduce to a low simmer and cook, uncovered, for 20 minutes. Stir in the chopped greens. Taste and adjust the seasoning as needed. Serve with grated Parmesan cheese if desired.

Recipe courtesy of Bonne Vie Kitchen, Folsom, CA
www.bonneviekitchen.com



Italian White Bean, Sausage and Winter Greens Soup

