

# White Bean Soup with Sausage and Collards

## Ingredients

---

12 oz Italian Sausage  
1 Onion (chopped)  
20 oz Frozen Collard Greens  
(chopped)  
31 oz Cannellini Beans (drained,  
rinsed, and slightly mashed)  
1 T Red Wine Vinegar  
1/2 t Salt  
1/2 t Ground Black Pepper

## Instructions

---

1. Cook sausage and onion in a large saucepan over medium heat, covered, stirring occasionally, until fat renders, 8 to 10 minutes. Uncover and continue cooking, stirring occasionally, until browned, 5 to 7 minutes more. Add water if sausage gets too dark.

2. Add collard greens, beans, and 4 cups water, season with salt and pepper. Bring to a boil, reduce heat, and simmer until soup is slightly thickened, 5 to 7 minutes. Adjust consistency of soup with water, if necessary. Stir in red-wine vinegar, and serve.