

Italian Sausage Soup

Ingredients

1 T Olive Oil removed)	1 lb Italian Sausage (casings
1 Red Bell Pepper (chopped)	1 Onion (chopped)
1 c Carrot (chopped)	1 c Celery (chopped)
1 t Salt	4 clv Garlic (minced)
2 t Italian Seasoning	1/4 t Ground Black Pepper
32 oz Chicken Broth	15 oz Diced Tomatoes
1 c Ditalini	1 c Water
1/4 c Parmesan	2 c Spinach (chopped)
	1/4 c Parsley (chopped)

Italian Sausage Soup

Instructions

1. In a large pot on medium heat, add olive oil then add sausage and cook breaking it up for about 3 minutes.
2. Add onion, celery, red pepper and carrots. Cook for 3 minutes. Add garlic, Italian seasoning, salt, and pepper. Cook another minute.
3. Stir in broth, tomatoes and water. Bring to a simmer. Turn heat to medium-high and then add in pasta. Cover and stir occasionally. Cook for about 10 minutes, or until tender.
4. Add in spinach, stir then season to taste. Ladle into bowls and top with parmesan and parsley.