Italian Sausage Soup

This Italian sausage soup is loaded with veggies, white beans, and spinach for a hearty winter favorite.

Ingredients

Original recipe (1X) yields 6 servings

- 1 pound Italian sausage
- 1 clove garlic, minced
- 2 (14 ounce) cans beef broth
- 1 (14.5 ounce) can Italian-style stewed tomatoes
- 1 cup sliced carrots
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 (14.5 ounce) can great Northern beans, undrained
- 2 small zucchini, cubed
- 2 cups spinach - packed, rinsed and torn

Directions

1. Gather all ingredients.

2. Heat a stockpot or Dutch oven over medium-high heat. Add sausage and garlic; cook and stir until browned, 5 to 7 minutes.

3. Stir in broth, tomatoes, and carrots; season with salt and pepper. Reduce heat to medium-low, cover, and simmer 15 minutes.

4. Stir in beans with liquid and zucchini; cover and simmer another 15 minutes, or until zucchini is tender.

5. Remove soup from heat and add spinach; replace the lid and allow spinach to wilt.

6. Stir until warmed through. Serve and enjoy!