



## Sausage Soup

- 1 pound Claro's sausage (casings removed)**
- 2 potatoes, diced**
- 3 celery stalks, sliced**
- 1 medium onion, diced**
- 1-15 ounce can canellini beans, drained and rinsed**
- 1 tablespoon vegetable stock powder or vegetable boullion cubes**
- 8 ounces or more mixed chopped greens  
(radicchio, escarole, endive, kale, etc)**
- 1 pound loaf of Italian bread (diced into 1" cubes)**
- granulated garlic**
- 2 sliced carrots**
- imported grated romano cheese**
- 1-28 ounce can whole peeled tomatoes**
- olive oil**
- salt and pepper to taste**



**In large stock pot over medium high heat, brown sausage. Chop with wooden spoon into small pieces while cooking. When sausage is about half cooked, add a tablespoon of olive oil to pot along with potatoes, onion, carrots, and celery. Cook for about 5-7 minutes, stirring a few times. Then add vegetable stock powder or boullion, salt (use less salt if using boullion), and pepper. Add canellini beans and tomatoes (squeeze the tomatoes a little when adding) and fill the pot with cold water until it is about 4-5 inches above ingredients. Add greens. Make sure greens are covered in water by pushing them under and allow everything to return to slow boil. This should take about 20 minutes. Stir occasionally to prevent burning, but don't over stir.**

**While soup is cooking, place the cubes of Italian bread in a single layer on cookie sheet. Spray or drizzle lightly with olive oil. Season bread with salt, pepper, and granulated garlic. Bake in 425 degree preheated oven for about 10 minutes, or until nice and crunchy. Remove and cool.**

**When serving soup, ladle desired serving into a bowl, place some toasted bread pieces on top, and sprinkle with grated romano cheese.**