## Italian Sausage Soup (Author: LeighAnne Wilkes)

Serves 5 Calories: 436

## **Ingredients**

2 pounds mild turkey or chicken Italian sausages

3 carrots peeled and chopped

1 onion peeled and chopped

4 cloves garlic peeled and chopped

4 cups chicken broth

2 cans (14.5 ounce) diced tomato

2 cans (15 ounces) cannellini beans, rinsed and drained

1 <sup>1</sup>/<sub>2</sub> Tablespoons dried basil

1 cup dried small shell-shaped pasta

6 ounces spinach, slightly chopped

Salt and pepper

## <u>Directions</u>

- Brown sausage in pan, drain fat
- Add in carrots, onion, and garlic. Stir until onions are limp.
- Add broth, tomatoes with juice, beans and basil
- Bring to a boil, add pasta (or skip if you are making this gluten free), and reduce heat to a simmer. Cook pasta until tender.
- Salt and pepper to taste.
- Add spinach just a few minutes before serving and allow it to wilt slightly.