Italian Zoodle Soup

**Ingredients**

* 1 lb. Italian Sausage
* 2 Cans of Italian Diced tomatoes (I chop this up in a small chopper if it is too chuncky)
* 2 medium to large zucchinis spiraled into noodles (Cut the long noodles into a more manageable size)
* 1 tsp Red Wine Vinegar
* 1 Tbl Basil
* 2 Cans of Chicken Broth (use 32 oz of homemade chicken broth if possible)
* Salt and Pepper to taste

1 COOK MEAT

Brown sausage. Drain.

2 ADD

Add all remaining ingredients but the zoodles and simmer for 30 minutes

3 ADD ZOODLES

Add the zoodles and continue to simmer until desired softness of zoodles.

If you are going to use this recipe as a meal prep after you add the zoodles put in container. The zoodles will soften when reheated to eat.