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Tuscan White Bean, Kale & Sausage Slow Cooker Soup

1 tablespoon olive oil
2 lb Sweet Italian Sausage, casing removed
3 cloves garlic, minced
1 onion, diced
2 carrots, peeled and diced
2 stalks celery, diced
1 large Sweet Potato, peeled and diced
1 (15-ounce) cans Great Northern Beans, drained and rinsed
1/2 tsp dried Oregano
1 tsp minced Rosemary
2 Bay Leaves
4 cups Chicken Broth
Kosher salt and freshly ground black pepper, to taste
3 cups Baby Kale

For Serving:

Grated Parmesan
Red Pepper Flakes
Crusty Bread (GF if you're intolerant)

Heat olive oil in a large skillet over medium high heat. Add sausage, and cook, stirring frequently, until browned, about 5-8 minutes.

Place sausage, garlic, onion, carrots, celery, sweet potato, beans, oregano and bay leaves into a 6-qt slow cooker. Stir in chicken broth and 2 cups water until well combined; season with salt and pepper, to taste.

Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours. Stir in kale until wilted. Top with parmesan cheese and or red pepper flakes and serve crusty bread on the side for dipping. Enjoy!

Wine Pairing Recommendation

An Italian Super Tuscan would be amazing with this hearty vegetable laden and rich meat filled soup with it's stewed beans and the slightly bitter kale. Try to find one that has some Sangiovese in the mix as that is always a nice pair with the rosemary & parmesan as well.