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Tuscan Pasta Sausage and Bean Soup

2 Tbs Olive Oil
1 large Onion
4 cloves Garlic, minced
1 ½ lbs ground Sausage (or links, casing removed & broken up)
1 - 28oz can San Marzano Tomatoes, diced
3 ½ cups Chicken Broth
1 - 15oz can Cannellini Beans
1 ½ cups chopped fresh Basil (divided)
2 tsp Oregano, dried
¼ tsp crushed Red Pepper Flakes (or to taste, I use less for my husband/kids)
½ cup Gluten Free Elbow Macaroni (or regular if gluten is not an issue in your house)
1 - 8oz bag Baby Spinach (or Baby Kale)
⅓ cup grated Romano Cheese (or Parmesan)

For Serving:

Grated Romano Cheese (or Parmesan)
Red Pepper Flakes (optional)
Crusty Bread (GF if you're intolerant)

Heat oil in large pot over medium high heat. Add onion and garlic and saute 6 minutes. Add ground sausage and cook until brown.

Add tomatoes with juice, broth, beans, 1 cup of the basil, oregano, and red pepper flakes. Simmer 15 minutes, stirring occasionally. Add pasta and cook until tender but still firm, about 8 mins more. Add spinach and cook until wilted.

Mix in ⅓ cup of cheese and remaining ½ cup of the basil. Season with salt and pepper. Serve with additional grated cheese. Enjoy!

Wine Pairing Recommendation

An Italian Super Tuscan or any other big Red Blend would be fantastic with the juicy sausage and tomatoes in this delicious tummy warming soup. The sharpness of the grated cheese also calls for the balance of a full bodied red wine. Cheers!!