



minestrone soup with sweet italian sausage

2 tbs. olive oil
1 lb. bulk sweet italian sausage
2 medium to large yellow onions, diced
4 cloves garlic, minced
1 can (15.5 oz.) cannellini beans
1 bunch escarole, coarsely chopped
1 32 oz. container (4 cups) chicken stock
2 cups water
salt and pepper to taste
1 cup ditalini pasta
grated pecorino-romano cheese

1. in a soup pot, heat the olive oil on medium heat. add the sausage in pieces and cook until browned, about 8 minutes.
2. add the onion and cook until softened (about 4 minutes), then stir in the garlic and cook for another minute.
3. add beans, escarole, chicken stock and water. season with salt and pepper. cover and bring to a boil.
4. uncover the pot and stir in the pasta. lower the heat to medium and cook pasta about 7 minutes.
5. top with pecorino-romano cheese before serving. serving suggestion: serve with italian bread.

makes about 6 servings. enjoy! =)

<http://www.oncupcakemoon.com/recipes/minestrone-soup.pdf>