



Italian Sausage and Bean Soup

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

Yummy This soup is great I make this soup when I make an Italian dinner for guests and everyone wants the recipe Its also great on those cold winter days where suppers call for a hot and delicious soup A combination of sausage and vegetable in a beefy broth This may be made a day in advance Tastes even better the second day Enjoy

Ingredients

- - 1 pound Italian turkey sausage
- casings removed - 2 carrots
- thinly sliced - 1 large onion
- chopped - 1 cup thinly sliced mushrooms - ? cup chopped fresh parsley
- divided - 1 clove garlic
- minced - 3 cups water - 1 (15 ounce) can garbanzo beans (chickpeas) - 2 cubes beef bouillon - ½ teaspoon dried sage - salt and ground black pepper to taste

Instructions

1. Heat a pot over medium heat. Cook and stir turkey sausage in the hot pot until browned and crumbly
2. 5 to 7 minutes. Stir carrots
3. onion
4. mushrooms
5. 1/4 cup parsley
6. and garlic into sausage. Cook and stir until onion is soft
7. 7 to 10 minutes. Pour water
8. garbanzo beans with liquid
9. beef bouillon cubes
10. and sage into sausage mixture. Bring to a boil
11. cover the pot
12. reduce heat to low
13. and simmer until carrots are tender
14. about 10 minutes. Skim and discard any accumulated fat. Season with salt and pepper; garnish with remaining 4 teaspoons parsley.