



Best Italian Sausage Soup

Jacob · 30/09/2024



Prep Time

6 hrs 30 mins

Difficult

Medium

Servings

8

Description

This is one of my favorite soups and it always gets rave reviews. Salad, hard rolls, and wine make a meal. You can make this 24 hours ahead of time without the noodles and wait to add the spinach noodles until the soup is reheated for serving. Yummy! Serve topped with grated Parmesan.

Ingredients

- 1 ½ pounds sweet Italian sausage - 2 cloves garlic
- minced - 2 small onions
- chopped - 2 (16 ounce) cans whole peeled tomatoes - 1 ¼ cups dry red wine - 5 cups beef broth - ½ teaspoon dried basil - ½ teaspoon dried oregano - 2 zucchinis
- sliced - 1 green bell pepper
- chopped - 3 tablespoons chopped fresh parsley - 1 (16 ounce) package spinach fettuccine pasta - salt and pepper to taste

Instructions

1. In a large pot
2. cook sausage over medium heat until brown. Remove with a slotted spoon
3. and drain on paper towels. Drain fat from pan
4. reserving 3 tablespoons. Cook garlic and onion in reserved fat for 2 to 3 minutes. Stir in tomatoes
5. wine
6. broth
7. basil
8. and oregano. Transfer to a slow cooker
9. and stir in sausage
10. zucchini
11. bell pepper
12. and parsley. Cover
13. and cook on Low for 4 to 6 hours. Bring a pot of lightly salted water to a boil. Cook pasta in boiling water until al dente
14. about 7 minutes. Drain water
15. and add pasta to the slow cooker. Simmer for a few minutes
16. and season with salt and pepper before serving.