



Italian Sausage and Tomato Soup

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

If you love sausage and tomatoes you are going to love this combination I created for this recipe

Ingredients

- - 1 tablespoon olive oil - 1 (16 ounce) package bulk turkey sausage - 1 large onion
- cut into chunks - 4 cloves garlic
- chopped - 1 pinch Italian seasoning
- or to taste - salt and ground black pepper to taste - 2 carrots
- thinly sliced - 1 (15 ounce) can cannellini beans
- drained and rinsed - 1 (14.5 ounce) can diced tomatoes - 1 (14.5 ounce) can beef broth - ½ (14.5 ounce) can chicken broth - 1 (6.5 ounce) can tomato sauce - 2 bay leaves - 1 cup rigatoni pasta

Instructions

1. Heat olive oil in a large pot over medium heat; cook and stir turkey sausage is browned
2. about 5 minutes. Add onion and garlic
3. cooking and stirring until onion is tender
4. about 5 minutes more. Season with Italian seasoning
5. salt
6. and black pepper. Stir in carrots; cook and stir until carrots start to soften
7. 5 to 7 minutes. Pour beans
8. diced tomatoes
9. beef broth
10. chicken broth
11. and tomato sauce into turkey mixture. Stir in bay leaves. Continue to simmer until carrots are tender
12. about 5 minutes. Add rigatoni pasta; cook and stir until pasta is cooked through but firm to the bite
13. about 13 minutes.