

## Smokey Sausage Kale amp Sweet Potato Soup

Jacob · 29/09/2024



### Prep Time

35 mins

### Difficult

Medium

### Servings

4

### Description

This soup is so versatile that it works with whatever you have on hand. If you don't love chickpeas, use cannellini, black, or kidney beans. Or take them out altogether. If you don't like kale, add Swiss chard or spinach. Feel free to switch up the spices if you prefer something a bit tamer.

### Ingredients

- 1 tablespoon olive oil - 1 medium onion
- diced - 3 cloves garlic
- minced - 1 large sweet potato
- diced - 3 cups Hillshire Farm® Smoked Sausage
- sliced into 1-inch rounds - 1 (19 ounce) can chickpeas - 1 teaspoon paprika
- sweet or smoked - ½ teaspoon ground coriander - 1 teaspoon ground chipotle pepper - ½ teaspoon ground cumin - ½ teaspoon salt
- or to taste - 6 cups low-sodium chicken stock - 4 cups kale (or spinach) - 1 teaspoon Crumbled feta cheese or goat cheese - 1 teaspoon Freshly ground black pepper
- for garnish

### Instructions

1. Drizzle olive oil in a large pot over medium heat. Add the diced onion and cook until onions release some moisture
2. about 5 minutes. Stir in garlic
3. sweet potato
4. sausage
5. and chickpeas. Add paprika
6. coriander
7. chipotle powder
8. cumin
9. and salt. Cook for another 5 minutes
10. stirring once or twice. Pour stock into the pot and bring to a simmer. Cook until sweet potato has softened
11. 10 to 15 minutes. Taste for seasoning; add more salt
12. if needed. Stir in the kale (or spinach) and cook for 1 minute until kale has wilted. Ladle into bowls and top with cheese
13. if using
14. and freshly ground pepper.