

CAJUN POTATO AND SAUSAGE SOUP

INGREDIENTS

- 12 oz Beef or Andouille Sausage, sliced into half-moons
- 2 TBSP Butter
- 1 Red or Green Bell Pepper, small-diced
- 2 TBSP Lou-Easy-Ana Seasoning (Divided)
- *20 oz Simply Potatoes with Onions, defrosted
- **3 Cups Chicken Stock
- 1 Cup Heavy Whipping Cream
- 1 TBSP Corn Starch
- ¼ Cup Green Onions, chopped

SERVINGS: 8

Notes:

Any Frozen cubed potatoes work for this recipe or you may cube 2 Medium Russet potatoes.

**You may add a little more chicken stock for thinner consistency.

INSTRUCTIONS

1. In a soup pot over medium-high heat, brown sausage and set aside.
2. Lower heat to medium and add butter.
3. Add bell peppers and sauté for 2-3 minutes.
4. Add Simply Potatoes and 1 TBSP Lou-Easy-Ana Seasoning Blend.
5. Add 3 cups chicken stock and bring to a boil.
6. Lower heat, cover and simmer for 15 minutes.
7. Meanwhile, add cornstarch to cream in a separate cup and whisk.
8. Pour mixture into the soup along with sausage, 1 TBSP Lou-Easy-Ana and let simmer uncovered for an additional 5 minutes.
9. Add green onions before serving.

