



## SAUSAGE, ZUCCHINI AND BEAN SOUP

### INGREDIENTS

1 lb Sweet Italian Sausage  
1 Onion, small-diced  
1 Large Zucchini, medium-diced  
1 Large Carrot, medium-diced  
14 oz Can Petite-Diced Tomatoes, undrained  
1 TBSP Tomato Paste  
1 ½ TBSP Little Eataly Seasoning  
4 Cups Chicken Stock  
\*19 oz Can Cento Cannellini Beans, drained  
\*\*Juice from ½ Lemon  
1 Cup Grated Parmesan Cheese for garnish  
**Crusty bread on the side**

SERVINGS: 6-8

#### Notes:

\*If unavailable, use 14 oz can of your favorite white kidney beans  
\*\*Add lemon zest for extra zip  
Serve this soup with Crusty Bread.

### INSTRUCTIONS

1. In a soup pot, brown sausage while breaking it up into smaller pieces. Drain extra fat.
2. Add onion, zucchini, carrot and sauté for 2-3 minutes.
3. Add petite-diced tomatoes thru chicken stock. Bring to a quick boil.
4. Cover and reduce heat to low. Simmer for about 10 minutes or until carrots are tender.
5. Add beans and lemon juice and simmer uncovered for 5 minutes.
6. Let sit for 10 minutes before serving.
7. Garnish with grated parmesan cheese.

