

KITCHENART

THE STORE FOR COOKS

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

Hearty Sausage, Potato, Leek & Kale Soup

Serves 6

A fast and healthy dinner option, this soup will satisfy on any cold weeknight. You'll find this an easy recipe for an Italian-style soup filled with savory goodness! A family favorite of ours, this recipe is worthy repeating. Try it tonight!

Ingredients:

1 lb hot Italian sausage
2 tablespoons olive oil
2 leeks, white parts only, sliced
4 cloves garlic, minced
3 carrots, halved and sliced
1/2 cup dry white wine
8 cups chicken stock
6 Yukon gold potatoes, diced (about 4 cups)
1/2 teaspoon kosher salt
1/2 teaspoon pepper
2 bay leaves
1 bunch Tuscan kale, stemmed and torn

Directions:

1. In a large, heavy-bottomed soup pot, brown the sausage into 1" chunks. Once the sausage has browned, remove from the pot.
2. While the sausage is browning, prepare the vegetables.
3. Add olive oil to the pot, and then sauté the leeks until softened. Add the garlic and carrots and cook for another minute. Deglaze the pan with the white wine.
4. Add the browned sausage back to the pot along with the chicken stock, salt, pepper, and bay leaves.
5. Add the potatoes and bring to a rolling boil. Boil until the potatoes are tender (about 10-15 minutes). (Set timer to monitor progress.)
6. Season the soup with salt and pepper, to taste.
7. Add the kale leaves, and stir until just wilted.
8. Serve the soup with a side of crusty bread and olive oil, or breadsticks.