

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



White Bean and Sausage Soup

Olive oil
3/4 lbs sausage (recommended: Bell & Evans Chicken w/ basil and parmesan)
1 small onion
2 garlic cloves, minced
1 can (14.5 ounces) diced tomatoes (recommended: Muir Glen Fire Roasted)
1 can (14.5 ounces) chicken broth
1 can (19 ounces) cannellini beans, rinsed and drained

In a Dutch oven, cook one small onion and 2 minced garlic gloves until onions are softened. Add 3/4 pound sausage removed from casings. Break sausage up with a spoon and continue to cook stirring often until sausage is brown – about 8 minutes. Add 1 can of diced tomatoes and be sure to scrape the yummy browned bits off the bottom of the pot. Add 1 can of chicken broth. Bring to a boil. Reduce heat and simmer, partially covered for about 10 minutes and tomatoes are softened.

Stir in 1 can cannellini beans that have been rinsed and drained. Simmer until heated through. Season with coarse salt and pepper. Stir in 1 tablespoon fresh basil. Garnish with grated parmesan and more basil as desired.

