



## **ITALIAN SAUSAGE SOUP WITH FARFALLE**

This recipe call for soffritto, which is a vegetable base used to flavor sauces, soups and stews. You can find it in the Italian section or Goya section of the grocery store.

### **INGREDIENTS**

- 1 lb crumbled hot or sweet Italian sausage
- 1 ½ T olive oil, divided
- 2 carrots, diced
- 2 celery stalks, diced
- 1 small yellow onion, diced
- 3 garlic cloves, minced
- 8 C beef stock
- 1 (28-ounce) can diced tomatoes
- 1 jar soffritto (6.7oz)
- 1 tsp dried basil
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp salt
- 1 tsp pepper
- 8 oz. (1/2 package) farfalle pasta
- 4 C fresh spinach
- Freshly grated parmesan cheese



### **INSTRUCTIONS**

1. Heat a large stockpot over medium-high heat. Add oil. Once hot, add the sausage and cook until browned, about 6-8 minutes. Transfer to a paper-towel-lined plate and set aside.
2. Heat remaining oil in the stockpot and add carrots, celery, onion, and soffritto. Sauté until vegetables become soft, about 5-7 minutes.
3. Add garlic and stir until fragrant, about 30 seconds.
4. Add in beef stock, tomatoes, dried herbs and salt and pepper. Bring to a boil.
5. Once boiling, add the pasta and cook until pasta is al dente, about 7-9 minutes.
6. Stir in the cooked sausage and spinach. Once the spinach is wilted, remove from heat and taste to adjust salt and pepper.
7. Serve with freshly grated parmesan.