



## **ONE-POT POTATO & SAUSAGE SOUP WITH BABY SPINACH & KALE**

1-2 Tbs. good olive oil  
1 tsp. dried oregano  
1 tsp. dried basil  
1 ½ lbs.. bulk Italian sausage  
4 cloves garlic, crushed  
1 yellow onion, diced  
1 tsp. crushed red pepper flakes  
kosher salt and freshly ground black pepper, to taste  
8 cups chicken or vegetable broth  
1 bay leaf  
1 lb. red potatoes, chopped  
4-5 cups baby kale and baby spinach, torn  
1-2 cups heavy cream

In a large Dutch oven, heat olive oil over medium high heat; when oil is hot, add spices and cook for a few second until fragrant.

Add sausage and onion to the pot, cooking and crumbling sausage until it is nicely browned and no pink remains, cooking onions until they are translucent and softened; drain excess fats.

Stir in garlic and red pepper flakes and cook, stirring frequently, for about a minute longer; stir in chicken broth and bay leaf, bringing mixture to a boil. Add potatoes and cook until tender, approx. 10-12 minutes, partially cover the pot with a lid.

When potatoes are fork-tender, stir in spinach and kale, along with the heavy cream, heating throughout, cooking just until greens begin to wilt. Season soup to taste with salt and pepper and serve at once.

Serves 8-10

**Now You're Cookin',**

**Chef Alli**