

Hearty Italian Sausage Soup

(submitted by Cathy Lempa)

1 lb. Italian sausage, sliced 1 onion, chopped 2 cloves garlic, minced 1 tea. olive oil

2 cans (14 oz.) chicken broth 1 can stewed tomatoes (undrained)

1 can (15 oz.) CANNELLINI beans, drained (Goya, Bush's or Progresso), rinsed

1 cup rotini pasta, uncooked 1 1/2 c. baby spinach leaves

1/2 c. shredded mozzarella cheese

COOK sausage, onions & garlic in oil in large saucepan 10 min, stirring often.

ADD next 4 ingred. Bring to boil. Stir in pasta. Cook 8-10 min. until tender.

Remove from heat.

STIR in spinach, cover. Let stand 5 min. Serve topped with cheese. Delicioso!!!