Hearty, Garlicky Minestrone Soup

1 lb. Italian sausage, bulk or in casing

1 16-oz. can Garbanzo beans

1 16-oz. can Cannellini beans

1/4 cup peeled fresh garlic, chopped

1 large yellow onion, chopped

1 large green pepper, chopped

1/4 cup olive oil

5 stalks celery, diced

1 bunch green Swiss chard or kale, washed and chopped

2 large carrots, peeled and diced

1-28 oz. can diced tomatoes in juice

3 pints chicken stock

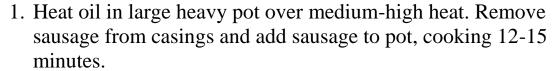
1 cup red wine

2 bay leaves

1 tsp. each dry basil, oregano and thyme

Salt and pepper to taste

Fresh Parmesan cheese for garnish



- 2. Add garlic, onion, bell pepper, celery and carrots. Cook 8-10 minutes.
- 3. Add Swiss chard or kale and cook 4-5 minutes.
- 4. Add wine, tomatoes with juice, chicken stock, both beans, dry spices and herbs. Lower heat, cover partially with lid, and simmer 25-30 minutes.

Serve topped with fresh Parmesan cheese and crusty French bread.

