

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



1. Heat oil in large heavy pot over medium-high heat. Remove sausage from casings and add sausage to pot, cooking 12-15 minutes.
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.