

Sausage & Kale Soup

1 pound Hillshire Smoked Sausage, cut into 1/4-inch half-moon slices

3 medium Yukon Gold or red potatoes, chopped

2 medium onions, chopped

1 bunch kale, trimmed and chopped

4 garlic cloves, minced

1/4 teaspoon pepper

1/4 teaspoon salt

2 bay leaves

1 can (14-1/2 ounces) diced tomatoes, undrained

1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained

1 carton (32 ounces) chicken broth (or more)

Toss is all in a soup pot, bring to a boil, reduce heat and simmer for 20 minutes (until potatoes and onions are cooked through). Discard the bay leaves....or give a special dessert to the person who finds one in their bowl!

Original idea for the recipe (this one has been modified) was originally published as Sausage and Kale Soup in Country Extra September 2007, p51