

Quick and Easy Creamy Italian Sausage Soup by Food Storage Moms

Ingredients:

1-1/2 pounds cooked Italian mild sausage (you can crumble it or not)

2 large russet white potatoes, peeled and cubed into bite size pieces

1 to 2 chopped onions (I like a lot of onions)

1/2 cup cooked bacon bits or pieces chopped into bite size pieces

2 minced cloves of garlic

2 cups Kale, Spinach or Swiss Chard torn into bite size pieces

2 (8-ounce cartons) chicken broth

1 quart of water

1-2 cups heavy whipping cream (depending on how thick you like your soup)

Instructions:

1. Chop, crumble or slice the Italian sausage and cook thoroughly
2. Add the chicken broth, and water into the soup pot
3. Add the onions, potatoes, and garlic
4. Cook on medium until the potatoes are cooked
5. Add the bacon
6. Salt and pepper to taste
7. Simmer for another 10-15 minutes
8. Turn the heat to low and add the Kale, Spinach or Swiss Chard and the cream
9. Heat through, serve and enjoy.