

## Rustic Italian Chicken Sausage Lentil Soup

**Yield: 10 servings**

### **Ingredients:**

		Canola oil as needed
1	#	Chicken sausage links, cut into 1-inch pieces
1		Large onion, small dice
1		Medium carrot, small dice
1		Celery ribs, small dice
4		Garlic cloves, finely chopped
1	T	Dry oregano
1	T	Dry Basil
½	t	Red pepper flakes (as desired)
2	T	Tomato paste
2	C	Canned diced tomatoes
1 2/3	C	Lentils (11 ounces), rinsed well
2 ½	Qt.	Chicken stock or broth
1		Bay leaf
1/2	#	Escarole, chopped (4 C packed) or Baby spinach or Kale
1-2	T	Red-wine vinegar

### **Method:**

1. Heat oil in a wide heavy 5- to 6-quart pot over medium-high heat until it shimmers. Brown sausage, about 7 minutes. Transfer sausage with a slotted spoon to a bowl.
2. Reduce heat to medium and cook onion, carrots, and celery. After mirepoix has sweated add the garlic, herbs, and red pepper flakes. Cooking for 1 minute to release flavors.
3. Stir in tomato paste and cook, stirring, 2 minutes. Add sausage and lentils mixing gently until combined.
4. Add the chicken stock and cook until lentils are tender.
5. Stir in desired greens and cook until tender, about 3 minutes. Stir in vinegar to taste and season with salt and pepper. Discard bay leaf and serve.