

## Minestrone Soup By Elissa Lorenzen



- 1 lb sausage (medium, mild or hot)
- 1Tb olive oil
- 1 cup diced onion
- 1 garlic clove, minced
- 1 cup grated carrots
- 1 tsp dried crumbled basil
- 2 small zucchinis
- 1 can diced tomatoes
- 2 14 oz cans chicken broth
- 1 chicken bouillon
- 2 cups chopped cabbage
- 1 can cannelloni beans
- 1 tsp salt; ¼ tsp pepper

Remove sausage from casings, crumble and brown in olive oil. Add onion, garlic, carrots, and basil. Cook for 5 minutes. Add zucchini, tomatoes, broth, bouillon and cabbage. Season with salt and pepper. Boil and simmer for 1 hour. Add beans with liquid and simmer 20 more minutes.