

Lentil Soup With Sausage And Greens

6 Servings

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| 4 turkey Italian-style sausages, hot or mild depending on your preference | 1 (14 ½ ounce) can chicken broth |
| 1 tablespoon olive oil | 4 cups water |
| 1 medium onion, peeled and finely chopped | 1 (14 ½ ounce) can stewed tomatoes, undrained |
| 3 medium cloves garlic, peeled and minced | 1 teaspoon dried rosemary, crushed |
| 2 large carrot, peeled and finely chopped | 1 teaspoon dried thyme, crushed |
| 1 ½ cup lentils | 6 small red potatoes (about 8 ounces, cut into ½ inch pieces) |
| | 2 cups chopped greens, such as kale or collards |

1. Put the sausages in a soup pan with the olive oil; brown on all sides over medium heat. Cover the pan and cook, turning occasionally, about 10 minutes, or until cooked through. Pierce the sausages and let them drain a bit in the pan, then remove and set aside. When cool enough to handle, cut into thin slices.
2. Put the onion, garlic and carrot into the pan and reduce the heat to medium-low. Cook 10 minutes, stirring often. Add the lentils, broth, water, tomatoes, thyme and rosemary. Bring to a boil, reduce the heat, cover and simmer 10 minutes.
3. Add the potatoes and continue cooking the soup, covered, 20 minutes. Stir occasionally.
4. Stir in the sausage and greens. Cook, uncovered, 10 minutes.