

# Spinach, Italian Sausage & Orzo Soup



## Ingredients

- 4-6 Italian Sausages (chicken, pork or turkey)
- 1 Cup Orzo
- ½ Cup red wine
- 1 - 32 oz chicken broth (beef or vegetable are options as well)
- 1 Bag or bunch of spinach (chopping optional)
- 1 - 24 oz can diced tomatoes
- ½ Cup diced onion
- 3 Cloves chopped garlic
- 3 Tbsp olive oil
- ½ tsp basil
- ½ tsp oregano
- ½ tsp thyme
- Salt and pepper to taste

Sauté onion and garlic.

Add wine and sliced sausage. Cook until browned. Wine will cook down, this is good. Add a little more olive oil while browning if needed.

While sausage is cooking, boil broth and cook orzo.

Once sausage is browned, add can of tomatoes, spinach and cooked orzo with broth.

Season, cover and simmer for 20-30 minutes.

Serve with a slice of parmesan cheese and enjoy!

Want more veggies? Easy to add a pre-chopped mirepoix mix or chopped carrots and celery to pot before adding tomatoes, spinach, orzo and