

TUSCAN BEAN SOUP

INGREDIENTS

1	can	canellini beans
1	bunch	swiss chard
2	stalks	celery, diced
2		carrots, diced
1		onion, diced
1		russet potato, diced
1		mixed peppers, diced
½	lb	sausage
3	tbs	olive oil
2	ltrs	chicken stock

Salt and pepper to taste

Fresh basil finely chopped when serving the soup. Do not cook it.



PREPARATION

Take sausage meat out of casing and brown with the onions until they are translucent

Add the rest of the prepared ingredients to the pot and cook slowly for 1.5 hours or in slow cooker for 8 hours.

Serve with crusty bread and good quality olive oil.

The flavour is amazing the next day.