

HEARTY SAUSAGE AND VEGETABLE SOUP



Serves:
8 cups



Prep Time:
20 mins



Cook Time:
1 hour



INGREDIENTS

(500 g) package Marc Angelo Mild Italian Sausages	1
large onion, green pepper, chopped	1 each
carrots, peeled & sliced	3
celery stalks, sliced	2
sliced mushrooms	1 1/4 cups
diced tomatoes, un-drained	1 can
condensed tomato soup	1 can
beef consommé	1 can
water	2 cups
barley	1/2 cup
chopped fresh parsley	2 tbsp
chopped fresh basil	2 tbsp

TIPS

- Try Marc Angelo Hot Italian or Extra Lean Turkey Sausages.
- This soup freezes well. Make a double batch to enjoy later.
- A great gluten-free choice when using gluten-free bread.

COOKING INSTRUCTIONS

- Remove casings from sausages.
- Sauté sausage and onion in large saucepan over medium-high heat, breaking up meat with back of a spoon, for about 5 minutes or until no longer pink.
- Add carrots, celery, mushrooms and peppers. Cook 10 minutes.
- Add remaining ingredients. Cover and simmer 45 to 50 minutes or until barley is tender.