

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

TYMARI'S ITALIAN SOUP

Ingredients:

- 1 lb ground Italian sausage
- 2 tablespoons olive oil
- 1 small onion, diced
- 1 cup celery, diced
- 1 cup carrots, diced
- 5-8 cloves garlic, minced
- 6 cups chicken or vegetable stock
- 2 cups spinach
- 2 cups kale, chopped
- 1 cup chard, chopped
- 1 can diced tomatoes
- 1 ½ cups orzo pasta
- ¼ cup parsley, chopped
- ½ teaspoon thyme
- salt & pepper, to taste

Directions:

Step 1: Heat oil in a large stock pot over medium-high heat. Add sausage and sauté until cooked through. Remove with a slotted spoon and set aside.

Step 2: Add onion, garlic, celery and carrots to stock pot and sauté until soft, about 5 minutes.

Step 3: Add in chicken/vegetable stock, tomatoes, orzo, thyme and parsley. Stir to combine. Bring soup to a simmer, stirring occasionally.

Step 4: Add kale, chard and spinach and stir to combine. Add the sausage back in. Let soup simmer for 15 minutes.

Step 5: Garnish with extra parsley or parmesan cheese, and enjoy!



Pair with Stolpman Syrah

Point phone camera at
QR Code for more info.

