

Tuscan White Bean & Sausage Soup

Cooking Instructions

This dish has 2 parts: Seasoned Sausage Mirepoix; Soup Base.

Quickthaw Sausage Mirepoix and Soup Base: Submerge well-sealed bags in water 15-20 min.

Soup:

1. Add 1-2 Tbls. oil in a pot over med-hi heat.
2. Saute Sausage Mirepoix mix about 5 minutes until onions are translucent and other veggies are a bit soft.
3. Add Soup Base and stir, scraping bottom of pot to incorporate everything.
4. Cook 5 min more, then add 3 cups water.
5. Bring to a boil and lower heat, simmering covered for 10 minutes. Remove the rosemary and thyme herb stems before serving.

Internal Temperature: 165F.

Serving Suggestions: Serve with crisp green salad. Chianti.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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