

SAUSAGE, LEEK, POTATO AND SPINACH STEW

Cooking: 35 minutes | Servings: 6

INGREDIENTS

1 pound small potatoes, halved and thinly sliced
15 ounce can no-salt-added cannellini beans, rinsed
8 ounces spinach, stemmed and chopped
4 cups reduced sodium chicken broth
2 cups chopped leeks, rinsed well
1 cup dry white wine
½ cup chopped fresh herbs of your choice (dill, chervil, chives, parsley)
1 tablespoon EVOO
1/8 teaspoon salt
4 cloves garlic, thinly sliced
2 links of sweet or hot Italian sausage, casing removed
1 bunch scallions, sliced



INSTRUCTIONS

Start by heating oil in a Dutch oven over medium heat. Add the sausage and leeks. Cook, stirring occasionally and crumbing the sausage with a wooden spoon, until the leeks are tender, about 5 minutes. Add the garlic and salt, and stir until fragrant, about 20 seconds. Next, add your wine. Cover and bring to a boil over high heat. Uncover and cook until the wine is almost evaporated, about 4 minutes. Now add the potatoes and broth; cover and bring to a boil. Stir in the spinach and scallions. Cook, covered, until the potatoes are tender, about 5 minutes. Remove the pot from the heat and stir in the beans. Cover and let stand for 1 minute. Divide among 6 soup bowls and sprinkle each portion with herbs. Enjoy!