



FUSTINI'S[®]

Italian Vegetable Soup

Ingredients

- 8 oz Italian sausage
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 1/2 large onion, diced
- 1 medium leek, chopped
- 1 medium carrot, chopped
- 1 stalk celery, chopped
- 1 summer squash or zucchini, chopped
- 2 tablespoons [Fustini's Citrus Oregano balsamic](#)
- 1 tablespoon [Fustini's Organic Tuscan Spice blend](#)
- salt and pepper to taste
- 2 quarts chicken stock
- 1 80z can tomatoes, diced (or equivalent fresh, chopped)
- 3 tablespoons cornstarch, dissolved in 1/4 cup water

Sharon's Hint

Great to add cooked pasta, beans or cooked meats in the last 10 minutes of simmering.

Directions

Step 1.

In a Dutch oven over medium heat, add sausage, break up and sauté until cooked. Add olive oil, onion, leek, carrot, celery, zucchini/squash and sauté for 5 minutes until vegetables are seared.

Step 2.

Reduce heat to low, add balsamic to deglaze. Add seasonings, salt, pepper and stock. Simmer for 10 minutes. Add tomato, then lightly thicken with corn starch slurry. Simmer an additional 10 minutes before serving.