

From Chef Ida Sweet

## **Chicken Sausage, Potato Soup**

Alfresco garlic chicken sausage.

Medium Diced potatoes

Chopped spinach

Chopped onions

Chopped garlic

Chicken broth

Olive oil

Salt and pepper to taste

\* Cut the sausage into bite-size pieces and sauté it with the onions, spinach and garlic in olive oil. This chicken sausage is pre-cooked so you don't need to cook it very long.

\* Boil your diced potatoes until done.

\* In a blender, put your chicken broth and one cup of the cooked potatoes and blend till smooth.

\* Add this liquid to the cook, sausage, spinach, garlic, and onions, continue to thin with additional chicken broth until you reach your desired consistency.

I am a big fan of Better Than Bouillon to make the broth. Their roasted vegetable bouillon is excellent for this kale soup and the roasted chicken bouillon is what I use for the chicken soup.