

Copper Creek Ranch

Sausage Minestrone

Ingredients

2 cans beans
(garbanzo / kidney)
Smoked or Smoked
Jalapeño sausage,
sliced
1 cup onion, chopped
3 cloves garlic, minced
6 cups beef stock
(made from meaty
soup bones)
1 cup carrots, sliced
(about 3 carrots)
1 cup celery, sliced
(about 3)
¾ tsp sea salt
½ tsp pepper
3 c. sliced collards
(optional)
1 c. elbow macaroni
(add the collards &
macaroni about 30
minutes prior to
serving)

Directions

Sautee the onion and garlic until soft. To this, add everything but the collards and macaroni.

Simmer for 30-60 minutes until the carrots and celery begin to soften.

Add the collards and/or macaroni and cook for another 30 minutes or until the pasta is tender.

If desired, top each serving with pesto and/or freshly grated parmesan cheese.