

## Italian Sausage & White Bean Soup w/ Bruschetta

**2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Eden's Cove Italian Sausage, thawed  
Farmhouse Kitchen White Bean Soup, thawed  
Farmhouse Kitchen Winter Onion Magic, at room temperature  
Slow Dough Bread Company Ciabatta Bread, thawed  
Gundermann Acres Dino Kale, washed  
Olive or Canola Oil  
Salt and Pepper

Preheat oven to 'broil' setting. Place oven rack in top position.

**STEP 1** Prepare kale. Remove leaves from woody stems tear or roughly chop into bite size pieces. Heat a sauce pot to medium-high heat. When the pan is hot, add 1 tbsp. oil. Swirl to oil to coat the bottom of the pan and then add the Italian sausage. Use a wooden spoon to break the meat up into small pieces in an even layer and then add the kale. Season with ¼ tsp. salt and pepper. Brown completely by cooking for 3-4 minutes and cook kale until wilted. Drain off excess fat that has rendered in the pan. (NOTE: you can save the fat from the sausage to cook with later, if desired)

**STEP 2** Add white bean soup to sauce pot with kale and sausage. Bring soup, sausage and kale to a simmer on medium heat. Let simmer for 10-12 minutes until beans are tender and sausage is cooked through completely.

**STEP 3** While soup is simmering cut ciabatta in half lengthwise. Brush lightly with oil and sprinkle ¼ tsp salt and pepper. Toast in the broil for 1-2 minutes. Top toasted ciabatta with winter onion magic.

**STEP 4** Serve Italian sausage and white bean soup with a side of winter onion magic bruschetta. Enjoy!

## Italian Sausage & White Bean Soup w/ Bruschetta

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Eden's Cove Italian Sausage, thawed  
Farmhouse Kitchen White Bean Soup, thawed  
Farmhouse Kitchen Winter Onion Magic, at room temperature  
Slow Dough Bread Company Ciabatta Bread, thawed  
Gundermann Acres Dino Kale, washed  
Olive or Canola Oil  
Salt and Pepper

Preheat oven to 'broil' setting. Place oven rack in top position.

**STEP 1** Prepare kale. Remove leaves from woody stems tear or roughly chop into bite size pieces. Heat a sauce pot to medium-high heat. When the pan is hot, add 2 tbsp. oil. Swirl to oil to coat the bottom of the pan and then add the Italian sausage. Use a wooden spoon to break the meat up into small pieces in an even layer and then add the kale. Season with 1/2 tsp. salt and pepper. Brown completely by cooking for 3-4 minutes and cook kale until wilted. Drain off excess fat that has rendered in the pan. (NOTE: You may need to cook the Italian sausage and kale in multiple batches)

(NOTE: you can save the fat from the sausage to cook with later, if desired)

**STEP 2** Add white bean soup to sauce pot with kale and sausage. Bring soup, sausage and kale to a simmer on medium heat. Let simmer for 10-12 minutes until beans are tender and sausage is cooked through completely.

**STEP 3** While soup is simmering cut ciabatta in half lengthwise. Brush lightly with oil and sprinkle 1/2 tsp salt and pepper. Toast in the broil for 1-2 minutes. Top toasted ciabatta with winter onion magic.

**STEP 4** Serve Italian sausage and white bean soup with a side of winter onion magic bruschetta. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Italian Sausage - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

White Bean Soup - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Gundermann Acres white beans, onion, carrot, celery, garlic, Patty's Herbs rosemary, Patty's Herbs thyme, Patty's Herbs sage, chicken stock)

Winter Onion Magic - Store in the refrigerator. Use within 5 days. (Ingredients: Gray Gardens green onion, garlic, chili flake, canola oil, extra virgin olive oil, salt)

Ciabatta - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

Kale - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

**\*Contains gluten, dairy and, egg, inclusive ingredients.**

**\*\*Not made with gluten, dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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