

Sausage-Leek Soup

From – www.mariquita.com

1/2 pound smoked sausage
1/4 cup olive oil or butter
3 cups cleaned, chopped leeks
3 Tbsp chopped parsley
4 cups chicken or vegetable broth
1 cup milk or half and half
1/2 cup grated Parmesan cheese
salt & pepper to taste

- Slice or cut the sausage into thin slices.
- Heat oil in a large saucepan on medium heat.
- Add the sausage, heat and stir for 3-4 minutes.
- Add the chopped leeks, heat and stir for 5 minutes.
- Add the parsley and stir.
- Add the chicken broth bring to a boil, reduce heat, and simmer for 20-30 minutes.
- Remove from heat and puree with a hand blender or in a food processor.
- Return to the pot and place over a low flame and stir in milk
- Gradually stir in the grated cheese.
- Season to taste with salt & pepper and serve hot.



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