



From Charlotte's Kitchen

Ever have one of those days when you get home from work and wonder what you are going to make for dinner? Last night was one of those nights. I took inventory of the fridge and pantry and came up with this soup. It also happens to taste great!

Hearty Chicken, Bean and Sausage Soup

- 8 oz Jimmy Dean Regular breakfast sausage
- 2 leeks (white ends only) sliced thinly
- 1/2 onion chopped
- 2 stalks celery sliced thin
- 2 T Olive oil
- Cook above ingredients in a large stock pot until translucent and sausage starts to brown.

Add:

- 1 t garlic powder
- 1 t thyme
- 1 t oregano
- 1 t basil
- 1/2 t rosemary

Stir well and add:

- 48 oz can of chicken broth
- 15.5 oz can red kidney beans, rinsed and drained
- 15.5 oz can cannellini beans, rinsed and drained
- 12 oz frozen green beans

At this point I added about a pound of grilled chicken breast that was from leftovers, cut into small pieces.

(You can always substitute another can of the cannellini beans in place of the chicken.)

Cover and simmer over low heat for about 15 minutes.

I recently read that people who eat soup usually weight an average of 10 pounds less than those that don't! Happy eating!!!

Have a very Merry Christmas and Happy New Year!