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## Sicilian Sausage Soup

SUBMITTED BY AARONJEFFERS UPDATED: FEBRUARY 20, 2017

### INGREDIENTS

- 1 pound Italian sausage
- 4 carrots (medium, grated)
- 1 onion (large, chopped)
- 5 cloves garlic (minced)
- 1 stalk celery (chopped)
- 2 tablespoons parsely (chopped)
- 1 tablespoon basil (dried)
- 28 ounces diced tomatoes (canned)
- 6 cups chicken stock
- 1/2 cup cauliflower (riced or chopped)

### PREPARATION

In soup kettle, cook sausage until almost done

Add carrots, cauliflower, onion, garlic & celery, stir well and cook until until sauteed but not brown

Add parsely & basil, stir well

Add tomatoes & chicken stock, bring to gentle boil, cook 15 minutes

Taste for seasoning, add salt & pepper as needed