

Sausage Orzo Soup

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Servings: 5 people

Ingredients

- 1 pound Italian Sausage
- 1 cup Orzo Pasta
- 1 tbsp Olive Oil
- 1/2 Onion
- 1 tbsp Garlic
- 1 28 Oz Tomato
- 1 tspn Dried Oregano
- 2 tspn Dried Basil
- 1 tspn red chili Flakes
- 4 cups Chicken Broth
- 2 cups Spinach (Tightly Packed)
- 1/4 cup Half and Half
- 1 cup Parmesan Cheese



Steps

1. Heat Oil in a heavy bottom pan. Once Warm add chopped onion and garlic. Saute until the onion has softened and raw garlic smell is gone.
2. Roughly break sausages to small chunks. Add to the pot. Saute for 5-6 minutes until they are browned and aromatic.
3. Deglaze the pot by adding stocks. Scarp the bottom of the pan to remove any brown bits. Stir in the tomatoes.
4. When the stock comes to a boil stir in Orzo Pasta, oregano, basil, Red chilli flakes, salt and pepper.
5. Cover and let it cook for 10-12 minutes in the medium-low heat until Orzo is almost cooked.
6. Stir in Spinach to the pot and let it cook for 2 minutes. Switch off the flame.
7. Stir in half and half, grated parmesan cheese.