

**Hearty Italian Soup**  
**Submitted by Lynn Thornton**

2-3 T olive oil  
5-6 carrots, peeled and sliced  
2-3 stalks of celery, sliced  
½ tsp. garlic powder  
1 tsp. ground oregano  
4 cups of water  
4 beef bouillon cubes – I use **Better Than Bouillon Roasted Beef Base**  
1 15 oz. can tomato sauce  
1 14.5 oz. can petite-diced tomatoes  
1/2 lb. ground sweet Italian sausage  
1 cup of medium shell pasta  
3-4 cups of fresh baby spinach  
Fresh parsley  
Freshly grated Parmesan cheese  
Crusty bread

Drizzle olive oil in soup pot and heat over medium heat. Add carrots and celery; sauté for 6-8 minutes. Add garlic powder and oregano; continue to stir for one minute. Add water, bouillon, tomato sauce, and diced tomatoes. Cover and simmer for 30 minutes. While simmering, brown sausage. Drain and rinse sausage with cold water (use colander). Heat water and boil pasta according to package directions. Add cooked pasta, sausage, and fresh spinach to soup; simmer another 8-10 minutes. Serve with fresh parsley, Parmesan cheese, and crusty bread.

Freezes well.