

Escarole, Sausage and Black Bean Soup by Catherine Dente

- ½ cup ditallini pasta
- 2 hot Italian chicken sausages
- 2 Tbs. olive oil
- ½ large sweet onion, chopped
- 1 or 2 stalks of celery
- 5 cups chicken broth or stock
- 1 small head of escarole, thoroughly cleaned and coarsely chopped
- ½ head broccoli, coarsely chopped
- ½ cup fresh Italian parsley, coarsely chopped
- 1 tsp. minced garlic
- 1 can black beans 15 ½ oz, drained and rinsed



1. Cook ditallini according to package directions.
2. Brown sausage on all sides under the broiler. Cut into bite size pieces and set aside.
3. In a three quart stock pot, saute onion and celery in olive oil until wilted.
4. Add the chicken broth and bring to a gentle boil.
5. Add the escarole, broccoli, parsley and garlic, and cook for 8 minutes.
6. Add the cooked ditallini and beans.
7. Set out generously sized soup bowls. Place some sausage pieces in each bowl and divide the soup into the bowls. Serve with some hearty rye bread or nice rolls.