

Italian Sausage Pizza Soup (Slow Cooker)

Joan Haliford - North Richland Hills TX
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Servings: 12

Yield: 3 quarts

*1 package (one pound) Italian turkey
sausage links*

1 medium onion, chopped

1 medium green pepper, cut into strips

*1 medium sweet red or yellow pepper,
cut into strips*

*1 can (15 ounce) great northern
cannellini beans, rinsed and drained*

*1 can (14.5 ounce) diced tomatoes,
undrained*

1 jar (14 ounce) pizza sauce

2 teaspoons Italian seasoning

2 cloves garlic, minced

2 cans (14.5 ounce ea) beef broth

*1 package (5 ounce) Caesar salad
croutons*

shredded part-skim mozzarella cheese

Preparation Time: 15 minutes

Slow Cooker Time: 6 hours

Remove the casings from the sausage. In a large nonstick skillet over medium-high heat, crumble the sausage. Cook until no longer pink. Add the onion and peppers. Cook until crisp-tender. Drain. Transfer to a six-quart slow cooker.

Add the beans, tomatoes, pizza sauce, Italian seasoning and garlic. Pour in the broth.

Cook, covered, on LOW heat until the vegetables are tender, six to eight hours.

Serve with croutons and cheese.

This recipe tastes like sausage pizza! Stir in your favorite toppers. If your pizza preference runs to pepperoni instead of sausage, you're in luck. Go ahead and use pepperoni, but microwave it before adding it to the slow cooker; you'll remove a lot of the grease.

Per Serving (excluding unknown items): 35 Calories; 1g Fat (19.1% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 346mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fat.