

# Italian Sausage Soup

- Prep Time 10 min
- Total Time 30 min
- Servings 6
- 1 lb. turkey Italian sausage links, cut into 1-inch pieces
- 2 cups broccoli flowerets
- 1 cup uncooked mostaccioli pasta (3 oz)
- 2 1/2 cups water
- 1/2 teaspoon dried basil leaves
- 1/4 teaspoon fennel seed, crushed
- 1/4 teaspoon pepper
- 1 can (28 oz) Muir Glen™ organic whole peeled tomatoes with basil, undrained
- 1 can (18.5 oz) Progresso™ Vegetable Classics French onion soup



1. In 4-quart Dutch oven, cook sausage over medium-high heat, stirring occasionally, until no longer pink; drain.
2. Stir in remaining ingredients, breaking up tomatoes. Heat to boiling; reduce heat to medium-low.
3. Cover and cook about 15 minutes, stirring occasionally, until mostaccioli is tender.