



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Sausage and Broccoli Soup

Serves 4

- 3 tablespoons extra virgin olive oil
- 1 lb homemade fennel sausage*
- 1 head broccoli, cut into florets
- 2 small zucchini, unpeeled and cut in bite sized chunks
- 1 - 28 ounce tin diced plum tomatoes with puree
- 3 cups chicken stock

In a heavy bottomed casserole, slowly brown sausage meat over medium heat Stir constantly so meat doesn't stick...

When sausage is well browned, add remaining ingredients and simmer until vegetables are tender.

THE LOVE: I didn't use any additional flavourings relying solely on the sausage's seasoning. Since my sausage had WAY TOO MUCH fennel, taste your soup and adjust the seasoning to your liking. I added shredded mozzarella to the top of the soup after it was heated and in the serving bowls.

*fennel sausage recipe is on my blog - *you'll need a meat grinder*