

## *Chicken and Sausage Soup with Chunky Veggies*



### Ingredients

2 links sausage, any flavor  
1 cup small diced onions  
2-3 cloves of garlic, minced  
½ cup dry white wine  
2 chicken thighs or breasts, no skin  
2 stalks celery, peeled and diced small  
1 quart chicken stock or broth  
½ # carrots, peeled sliced thick  
1# red bliss or new potatoes, unpeeled and quartered or halved  
8 oz. raw spinach, stems removed  
kosher salt and ground black pepper to taste

### Procedure

1. Heat a 3-quart saucepan to medium high heat. Slice the sausage into 1/4 inch slices. Sear in hot pan on both sides. Remove from pan and set aside.
2. Add chicken to hot fat from sausage in the pan. Add onions, and garlic. Sauté while stirring until there is some color on the vegetables. Add the wine and stir to remove any stuck bits.
3. Add the celery, stock, carrots, potatoes. Simmer until chicken is cooked through, and potatoes are just barely tender.
4. When chicken is cooked, remove from pot, and cool enough to handle. Turn heat off on pot. Season soup to taste with salt and pepper.
5. Add Spinach and stir in to wilt.
6. Pull meat from chicken and add back to pot.
7. Stir in and adjust seasonings. Reheat if necessary.

Yields approximately 3qts. of soup

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