

'How Do I Get A Meal Out Of Odds And Ends' Soup

- ¼ C. Olive oil
- 2 # Loose Italian sausage (you pick spicy or mild)
- 1 ea. Medium onion, diced small
- 6-8 cloves Garlic, sliced thinly
- 1 ea. Small Delicata squash, peeled and diced large (1/2")
- 1 # Potatoes, peeled and diced (1/2")
- 1-2 ea. Carrots, peeled and sliced into rings
- 1 ea. Smallish turnip, peeled and diced (1/2")
- Chicken stock to cover
- 1 bunch Mustard greens (or other greens if desired)
- 4 C. Diced Italian canned plum tomatoes with juice
- Salt and pepper

1. Heat oil in your soup pot over medium-high heat. Brown sausage making sure to break it up thoroughly. When well browned, remove from pot.
2. Add onions and cook until soft and lightly browned. Add garlic and cook for a moment. Return sausage to the pot.
3. Add squash, potatoes, carrots, and turnip. Add chicken stock to just cover vegetables. Bring to a boil and reduce to a simmer. Cook until vegetables are soft but not mushy.
4. While root vegetables are cooking, clean mustard greens. Wash all greens and drain well. Remove stems and slice them thinly. Roughly chop leaves into large chunks.
5. When vegetables are soft, stir in greens and tomatoes. Adjust seasonings with salt and pepper.
6. This soup gets better and thicker as it sits. For an even heartier meal, serve over pasta or rice.