

Sausage and White Bean Soup

1 T. Olive oil.
4 lbs. Italian sausage, de-cased and made into bite-sized meatballs.
2 med. Onions, finely chopped.
2 T. Garlic, minced.
3 cans. Cannellini beans, drained (14.5 oz cans).
4 T. Tomato paste.
2 t. Black pepper.
2 T. Quick-cooking tapioca.
2 cans. Chicken broth (14.5 oz cans).
1 head Escarole, washed and chopped.
½ c. Parmesan, grated

- Brown sausage and onions in olive oil.
- Add sausage and onion mixture to slow cooker.
- Add remaining ingredients to slow cooker, except escarole and parmesan.
- Mix until tomato paste dissolves.
- Cover and cook for 7 hours on low. Add escarole, stir, and cook for an additional 1 hour.
- Serve topped with parmesan.