

CopyCat Carrabba's Italian Grill Sausage and Lentil Soup

Ingredients

1 pound Italian sausage hot or sweet
3 cloves garlic minced
1 onion diced
1 rib celery chopped
2 carrots chopped
1 zucchini chopped
5 cups low-sodium chicken broth
29 ounces diced tomatoes (2 (14.5-ounce) cans)
2 cups dry brown lentils rinsed and sorted
2 teaspoons kosher salt
2 teaspoons ground black pepper

Optional Garnishes:

Fresh basil
Fresh oregano
Freshly shredded Parmesan cheese

Directions

In a large skillet, brown the sausage over medium-high heat, crumbling as you cook. When the sausage is almost done, add in the garlic and allow it to cook.

In a large Dutch oven, combine all of the ingredients (including the cooked sausage and garlic) and bring to a boil. 1 onion, 1 rib celery, 2 carrots, 1 zucchini, 5 cups low-sodium chicken broth, 29 ounces diced tomatoes, 2 cups dry brown lentils, 2 teaspoons kosher salt, 2 teaspoons ground black pepper

Reduce the heat to a simmer and cover.

Simmer for about 1 hour, or until the lentils are tender. If the soup is too thick, add water to thin to desired consistency.

Sprinkle with basil, oregano, and Parmesan for garnish if desired.

Fresh basil, Fresh oregano, Freshly shredded Parmesan cheese