# **Eat Smart • Move More**

# Sausage, Bean, and Kale Soup

**Prep Time:** 30 minutes **Total Time:** 1 hour









#### **Ingredients**

1 teaspoon olive oil

½ pound sweet Italian turkey sausage links

16 ounces canned low-sodium white beans, drained and rinsed

2 potatoes, diced

1 onion, diced

1 carrot, diced

2 garlic cloves, minced

4 cups kale, roughly chopped

8 cups water

2 reduced sodium chicken bouillon cubes

1/4 cup reduced fat grated Parmesan cheese

## **Nutrition Facts**

4 servings per container **Serving size** 

1 serving (607.79g)

# Amount per serving Calories

**370** 

Total Fat 8g	10%
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Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 440mg	19%
Total Carbohydrate 53g	19%
Dietary Fiber 5g	18%
Total Sugars 4g	
Includes g of Added Sugars	
Protein 25g	

Protein	25g	
Vitamin D	Omea	0%
Calcium 2		15%
Iron 5mg	-	25%
Potassium	1290mg	25%

<sup>\*</sup>The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

### **Directions**

- Heat oil in a stockpot over medium heat. Add sausage and sauté until browned.
- Add beans, potatoes, onion, carrots, and garlic to the pot and cook until beginning to soften, about 5 minutes.
- Add kale and cook until wilted.
- Add bouillon cubes and water to the pot. Bring to a boil.
  Reduce heat, cover with lid, and simmer 15-30 minutes or until potatoes are soft and fully cooked.
- · Serve with Parmesan cheese.

## **Quick Tips**

- For a cheaper and healthier version, replace turkey sausage with another can of white beans.
- Substitute shredded cabbage for kale in this soup.
- Substitute ¼ teaspoon garlic powder for 2 cloves.

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#### www.eatsmartmovemoreva.org

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(Recipe adapted from: https://www.delish.com.)