

Spicy Chicken & White Bean Soup

2 tablespoons Extra Virgin Olive Oil	3 (15oz) cans of Cannellini Beans, drained and rinsed
1 pound Spicy Chicken Sausage (casings removed)	
1 tablespoon Extra Virgin Olive Oil	½ teaspoon fresh cracked black pepper
1 cup diced celery (small dice)	2 tablespoons grated Parmesan Cheese
¾ cup diced carrot (small dice)	2 tablespoons grated Pecorino Romano Cheese
1 large yellow onion, diced small, about 2 cups	4 tablespoons parsley, minced
2 cloves of garlic, minced	Salt To Taste
½ teaspoon red pepper flakes	
2 quarts Chicken Stock	

1. With a saucepot on high heat, add 2 TBs of extra virgin olive oil.
2. Add the chicken sausage and sauté until completely cooked through. Remove from saucepot.
3. Add the next 1 TB of extra virgin olive oil with the heat on medium high heat.
4. Add the celery, carrot, onion, garlic and red pepper flakes. Cook until the vegetables are translucent and tender.
5. Return the cooked chicken sausage.
6. With the heat still on medium high, add 2 quarts of chicken stock and bring soup to a boil.
7. Reduce to a simmer and add the drained and rinsed cannellini beans.
8. After beans are brought up to temperature, add the 2 TBs of parmesan cheese, 2 TBs of pecorino romano and ½ tsp black pepper.
9. Just before serving add the 4 TBs of parsley.
10. Season to taste with sea salt.
11. Enjoy!