



# Sparkle Kitchen

## **Leek and Sausage Soup**

(makes about 3 quarts)

### Ingredients

2-3 leeks, white and light green parts only  
2 tablespoons olive oil, divided  
4 sausage links (turkey or pork, as you prefer)  
3 cloves garlic  
6 cups chicken stock  
8 ounces ditalini or other small pasta  
6 ounces fresh spinach  
2 sprigs of fresh oregano, chopped with stems removed  
Juice of 1 lemon  
Salt and pepper, to taste

### **Directions**

Begin by chopping and cleaning 2-3 leeks. To do so, cut the leeks in half, then chop them into half-inch slices. Use your fingers to separate the leek pieces, then submerge them in a large bowl of water or a clean sink. Make sure the leeks are completely covered by a few inches of water for at least 10-15 minutes, as this gives any dirt time to settle to the bottom.

While the leeks soak, heat 1 tablespoon of olive oil in a large stockpot over medium-high heat. Add the sausage links, cooking them for a few minutes a side until their casings are browned, but without necessarily cooking them through. Remove the sausage from the pot and set aside.



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If the bottom of the pot looks dry — which it probably will if you've used turkey sausage, but may not if you've used pork — add another tablespoon of olive oil to the pot.

As the oil warms, remove the leeks from the water (being careful not to stir up the dirt at the bottom) and quickly pat them as dry as you can with a clean towel. Add the leeks to the stockpot and reduce the heat to medium. Let the leeks sweat for about 8 minutes, stirring often. You want them to get tender and sweet, not browned, so if they start to color, reduce the heat further.

Now, mince three cloves of garlic and add it to the leeks. Add the sausage back to the pot as well and cook it all together for about 3 minutes. Add 6 cups of chicken stock, bring it to a boil, and let the soup gently bubble for about 5 more minutes.

Next, add the pasta. Let the pasta cook for about 7 minutes (or until it's almost done) then add the spinach, oregano, and lemon juice and cook for a minute more.

Add salt and pepper to taste, and enjoy!