

Carrabba's Italian Sausage and Lentil Soup

Thom Hackett

Serves: 8



Carrabba's is my all-time favorite Italian Restaurant. I always have a cup of their lentil soup. It is really good. This recipe gets close to that recipe.

Ingredients

1 lb Italian sausage
1 large onion, chopped
1 stalk celery, chopped
2 large carrots, chopped
1 small zucchini, chopped
6 cups chicken broth
2 x 14½ oz cans diced tomatoes, undrained
2 cloves garlic, minced
1 teaspoon salt
2 c dry lentils, rinsed
¾ teaspoon black pepper
½ teaspoon red pepper flakes
½ teaspoon basil
½ teaspoon oregano
1 teaspoon parsley
½ teaspoon thyme

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

1. Brown sausage; drain off fat. In a large pot combine all ingredients; bring to a boil. Reduce heat, cover.
2. Simmer for about 1 hour or until lentils are tender. Add water, if necessary, for desired consistency.
3. Sprinkle with parmesan cheese, serve.