

Double Sausage Soup

2 kinds of sausage - 1 mild, 1 spicy

(eg: bulk pork sausage and andouille), casing removed and
diced if not bulk

1 onion

2 garlic cloves

1 bell pepper

1 large bunch Kale (or other leafy green)

1 can chickpeas or white beans, rinsed and drained

1 can diced tomatoes

1 qrt chicken stock

Begin browning sausage over med high heat. Add onion, pepper, and garlic. Cook until sausage is cooked through. Add kale, cover pot, cook another 2 to 5 minutes, until greens are limp. Season with salt and pepper. Add other ingredients, bring to full boil, cook 10 minutes (can simmer longer), serve.