

## SLOW COOKER CHEESY SMOKED

### SAUSAGE & POTATO SOUP

#### Ingredients:

2 pounds potatoes, peeled and cut into bite-size chunks  
1 1/2 - 2 pounds smoked sausage cut into bite-sized chunks  
1 large onion, diced  
1 cup diced sweet peppers  
2 cups chicken broth  
1 cup heavy cream  
1 1/2 tablespoons cornstarch  
2 teaspoons Mrs. Dash or other all purpose seasoning  
1 teaspoon granulated garlic  
1 teaspoon salt  
2 cups shredded cheddar cheese

#### Directions:

Place potatoes, onions, peppers and smoked sausage in slow cooker. Mix broth, heavy cream, and cornstarch together and pour over potato mixture. Add seasonings and stir until well combined. Cover and cook on high for 3-4 hours or low for 5-6 hours, or until potatoes are cooked through and fork tender. Stir in shredded cheese until melted. Serve immediately.

### ITALIAN GNOCCHI SOUP

#### Ingredients:

1 pound ground Italian Sausage  
32 oz chicken broth  
1 14.5 oz can diced tomatoes  
16 oz packaged gnocchi (not refrigerated or frozen)  
6 oz baby spinach  
1/2 teaspoon fresh ground pepper  
1/2 cup grated Parmesan cheese

#### Directions:

In a 4 quart Dutch oven, add ground sausage and cook over medium-high heat until browned. Add chicken broth and tomatoes and bring to a boil. Add gnocchi. Return to a boil; reduce heat. Simmer 2-4 minutes until gnocchi float to top. Add baby spinach, stirring until spinach is wilted. Stir in pepper. Ladle into bowls and top each serving with 1 tablespoon cheese.

### EASY TORTELLINI SOUP

#### Ingredients:

1 pound Italian Sausage  
4 garlic cloves, minced  
1/2 cup diced sweet pepper  
16 oz refrigerated or frozen tortellini  
4 oz fresh spinach, coarsely chopped  
1 cup heavy cream or milk  
2 tablespoons cornstarch  
1/2 teaspoon red pepper flakes, optional

#### Directions:

Brown Italian sausage in a Dutch oven. Add minced garlic and diced sweet peppers. Add chicken broth and bring to a boil. Add tortellini and cook 5 minutes. Add spinach, cook 5 minutes stirring often. Mix cream & cornstarch and whisk in. Continue to stir until thickened slightly. Sprinkle with red pepper and serve.

### EASY TACO SOUP

#### Ingredients:

1 tablespoon olive oil  
1/2 large onion, diced  
1 teaspoon minced garlic  
2 pounds lean ground beef  
1 teaspoon kosher salt  
6 cups chicken broth  
1 can mild enchilada sauce  
1/2 cup quinoa  
1 can whole corn, drained  
1 can black beans, rinsed and drained  
1 teaspoon ground cumin

#### Directions:

Add olive oil to a Dutch oven and place over medium-high heat. Add onions and garlic and cook until onions are translucent, about 5 minutes. Add ground beef and season with salt. Cook stirring often, until well browned. Add chicken broth, enchilada sauce, quinoa, corn & black beans. Stir in cumin & bring to a boil. Reduce heat to simmer for 20 minutes, stirring occasionally. Serve with your favorite Tex-Mex toppings.