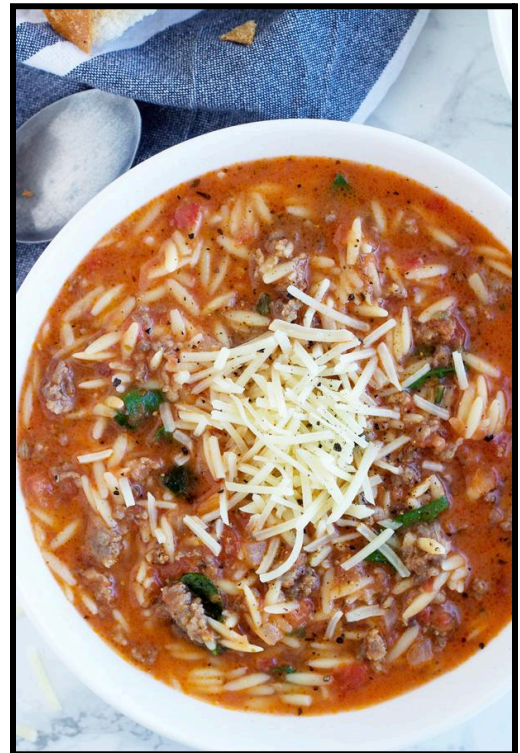




# Italian Sausage Vegetable Soup

## Ingredients

1 lb. Italian sausage  
1 medium onion chopped  
1 garlic clove minced  
2 carrots peeled and diced  
2 small zucchinis diced  
1 green pepper diced  
½ c dry white wine  
5 cups chicken broth  
1 20 oz. can crushed tomatoes in puree  
1 T basil  
½ t oregano  
Salt and pepper to taste  
½ c uncooked orzo  
⅔ c fresh grated parmesan cheese



## Directions

Remove casings from sausage and brown in a heavy soup pot. Spoon out excess fat. Add onions and garlic and cook until soft. Add carrots, zucchinis, pepper, wine, chicken broth, tomatoes, basil, oregano and salt and pepper. Bring to a boil. Add orzo and cook for 20 minutes. Serve in heavy soup bowls. Sprinkle with Parmesan cheese.