

Polska Kielbasa Sausage Soup

by Sarah Heasley

Ingredients:

- 1 tablespoon Olive oil
- 2 large onions, chopped
- 3 medium carrots, chopped
- ½ green bell pepper
- ½ red bell pepper
- ½ poblano pepper
- 2 garlic cloves minced
- 1 package of Polska Kielbasa sausage, cut into ¼ inch slices
- 5 medium red potatoes, cut ½ inch cubes
- 1 can (28 ounce) crushed tomatoes in puree
- 1 teaspoon Worcestershire sauce
- ½ teaspoon pepper
- 1 carton (32 ounce) reduced-sodium beef broth
- ½ teaspoon cayenne pepper
- ¼ teaspoon salt

1. In a large 6qt pot, heat oil over medium heat. Add onions, carrots, and peppers; cook and stir until tender, 10-12 minutes. Add garlic and cook for another minute. Remove from pot.
2. In the same pot brown sausage over medium heat. Add potatoes, tomatoes, Worcestershire sauce, pepper, cayenne pepper, salt, broth, and onion mixture. Bring to a boil. Reduce heat and let simmer until potatoes are tender.