

One-Pot Creamy Sausage Soup - A Flavor-Packed Weeknight Winner

There's nothing quite like a warm, hearty soup that checks every comfort-food box. This



TIME
30 min

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INGREDIENTS

- 1 pound Italian sausage, casing removed
- 1 tablespoon olive oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 4 cups chicken broth
- 1 can (14.5 oz) diced tomatoes
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 2 cups baby spinach
- 1 teaspoon Italian seasoning
- Salt and pepper to taste

DIRECTIONS

- 1.** Brown the : SausageIn a large pot, heat olive oil over medium heat. Add sausage and cook until browned, breaking it up with a spoon. Drain excess fat if needed.
- 2.** SautØ Onion and GarlicAdd the chopped onion and garlic to the pot. Cook for 3-4 minutes until the onion is translucent and fragrant.
- 3.** Simmer the : BasePour in chicken broth and diced tomatoes. Stir, bring to a simmer, and let flavors meld for about 5 minutes.
- 4.** Cream : It UpStir in the heavy cream, Parmesan cheese, and Italian seasoning. Let simmer uncovered for 10 minutes, stirring occasionally.
- 5.** Add the : SpinachToss in the baby spinach and stir until just wilted, about 2 minutes.
- 6.** Final : TouchesSeason to taste with salt and black pepper. Serve hot.

SWAPS & NOTES

Sausage: Use sweet or spicy Italian sausage depending on your preference.

Turkey or chicken sausage works well too.

Cream Substitute: Half and half can be used, but the soup won't be as rich.

Parmesan: Grate it fresh for best melting and flavor-pre-shredded often has anti-caking agents.

TIPS FOR SUCCESS

Deglaze the Pot: After browning sausage, add a splash of broth before adding the rest-this lifts flavorful bits from the bottom.

Grate Parmesan Finely: It melts more smoothly into the soup, adding creaminess without clumps.

Watch the Heat: Keep it at a gentle simmer once cream is added to avoid curdling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-pot-creamy-sausage-soup-a-flavor-packed-weeknight-winner/>