

Creamy Parmesan Italian Sausage Soup: A Cozy, Hearty Delight

There's something incredibly



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30 min

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INGREDIENTS

1 pound Italian sausage (mild or spicy, casings removed)

4 cups chicken broth

1 cup heavy cream

1 cup grated Parmesan cheese

2 cups spinach, chopped

1 teaspoon Italian seasoning

Salt and pepper, to taste

Step-by-Step Instructions:

1. Cook the Sausage:

2. Add the Chicken Broth:

3. Stir in the Heavy Cream:

4. Add the Parmesan Cheese:

5. Mix in the Spinach & Seasoning:

6. Taste & Adjust Seasoning:

7. Serve & Enjoy!:

Pro Tips for the Best Creamy Italian Sausage Soup:

Use High-Quality Parmesan - Freshly grated Parmesan melts better and adds a deeper flavor.

Make It Thicker - Stir in 1 tablespoon of flour or cornstarch before adding the cream for a heartier texture.

Prefer a Lighter Soup? - Swap heavy cream for half-and-half or whole milk.

Want a Spicy Kick? - Use hot Italian sausage and a pinch of red pepper flakes.

Make It Low-Carb - Replace Parmesan with cream cheese for a thicker, keto-friendly version.

What to Serve with Italian Sausage Soup:

Garlic Bread or Focaccia - Perfect for soaking up that creamy broth.

Caesar Salad - A crisp and refreshing contrast.

Roasted Vegetables - Try roasted zucchini, bell peppers, or Brussels sprouts.

Cheese Toast - A crispy, cheesy complement to the rich soup.

A Glass of Wine - A light white wine or full-bodied red pairs beautifully!

FAQs (From My Kitchen to Yours):

Why You Need to Make This Hearty Italian Sausage Soup:

DIRECTIONS

1. **Cook the Sausage:** In a large pot or Dutch oven over medium heat, I crumble and brown the Italian sausage, cooking until fully cooked and slightly crispy.
2. Once done, I drain any excess grease, leaving just a little for added flavor.
3. (Pro Tip: If using a leaner sausage, add 1 tablespoon of olive oil to prevent sticking!)
4. **Add the Chicken Broth:** I pour in 4 cups of chicken broth, stir well, and bring it to a gentle boil.
5. **Stir in the Heavy Cream:** I lower the heat and slowly mix in the heavy cream, stirring until everything is well combined and smooth.
6. (Pro Tip: To prevent curdling, make sure the heat is on low before adding the cream!)
7. **Add the Parmesan Cheese:** Next, I gradually sprinkle in the grated Parmesan, stirring constantly until it melts completely into the soup.
8. This step thickens the broth and adds a rich, nutty flavor.
9. **Mix in the Spinach & Seasoning:** I add chopped spinach and Italian seasoning, then let everything simmer for 2-3 minutes, just until the spinach wilts.
10. **Taste & Adjust Seasoning:** I give the soup a quick taste and add salt and black pepper as needed.
11. (Pro Tip: If you love a little heat, add a pinch of red pepper flakes!)
12. **Serve & Enjoy!** I ladle the creamy, cheesy, sausage-filled goodness into bowls and serve it warm.
13. For an extra treat, I love topping it with more Parmesan cheese and a side of crusty garlic bread!

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15. Make : It Thicker - Stir in 1 tablespoon of flour or cornstarch before adding the cream for a heartier texture.
16. Prefer a : Lighter Soup? - Swap heavy cream for half-and-half or whole milk.
17. Want a : Spicy Kick? - Use hot Italian sausage and a pinch of red pepper flakes.
18. Make : It Low-Carb - Replace Parmesan with cream cheese for a thicker, keto-friendly version.
19. What to Serve with Italian Sausage Soup: This soup is hearty enough to stand alone, but here are some amazing side dish pairings:
 20. Garlic : Bread or Focaccia - Perfect for soaking up that creamy broth.
 21. Caesar : Salad - A crisp and refreshing contrast.
 22. Roasted : Vegetables - Try roasted zucchini, bell peppers, or Brussels sprouts.
 23. Cheese : Toast - A crispy, cheesy complement to the rich soup.
 24. A Glass of : Wine - A light white wine or full-bodied red pairs beautifully!
 25. FAQs (From My Kitchen to Yours): Q: Can I use ground turkey or chicken instead of sausage?A: Yes! Just add extra seasoning (garlic, fennel, and red pepper flakes) for that classic Italian sausage flavor.

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

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