

## One-Pot Creamy Sausage Soup: The Coziest Weeknight Dinner Recipe

Creamy Sausage and Ditalini Soup



**TIME**  
**3 min**

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### INGREDIENTS

1 lb Italian Sausage: You can choose mild for the kids or spicy if you like a little heat.

1 Small Onion: Yellow or white works best; finely diced.

3 Cloves Garlic: Minced fresh (avoid the jarred stuff for this one!).

3 Cups Chicken Broth: Low sodium allows you to control the salt.

2 Cups Water: Helps balance the richness of the cream.

1 Cup Ditalini Pasta: These small tubes are traditional for this style of soup.

1 Cup Heavy Cream: This provides the "silk" in the broth.

1 Cup Freshly Grated Parmesan: It acts as a thickener and flavor bomb.

1 Cup Spinach or Kale (Optional): For a pop of color and nutrition.

1 tsp Italian Seasoning: A blend of oregano, basil, and thyme.

Olive Oil: For browning the meat.

Salt & Black Pepper: To taste.

Swaps and Notes:

The Sausage: If you want a leaner profile, turkey or chicken sausage are excellent substitutes. Just ensure they are seasoned with Italian herbs.

The Pasta: Can't find ditalini? Small shells or orecchiette are great "scoopable" alternatives.

**Dairy-Free:** For a dairy-free version, swap the heavy cream for full-fat coconut milk and use nutritional yeast instead of Parmesan.

**Veggie Boost:** Feel free to stir in diced carrots or zucchini with the onions for extra vitamins.

**Step-by-Step Instructions:**

**Brown the Sausage:** Heat a drizzle of olive oil in a large heavy-bottomed pot over medium heat. Add the sausage, breaking it into small bite-sized pieces with a wooden spoon. Cook until it's beautifully browned and slightly crispy.

**Build the Flavor:** Add the diced onion and minced garlic to the pot. SautØ for 2-3 minutes. You want the onions to be translucent and the garlic to be fragrant, but be careful not to burn the garlic.

**Add the Liquids:** Pour in the chicken broth and water. Use your spoon to scrape the bottom of the pot (the "fond") to release all those savory browned bits—that's where the hidden flavor lives! Bring the mixture to a gentle boil.

**Cook the Pasta:** Stir in the ditalini and Italian seasoning. Reduce the heat slightly and simmer for 9-10 minutes. Aim for "al dente" as the pasta will continue to cook in the residual heat.

**Make It Creamy:** Lower the heat to low. Slowly stir in the heavy cream and the grated Parmesan cheese. Watch as the broth transforms into a rich, velvety sauce.

**Finish with Greens:** If you're using spinach or kale, toss it in now. Stir for about 60 seconds until the leaves are just wilted and bright green.

**Season & Serve:** Give it a final taste. Adjust with salt and pepper as needed. Ladle into deep bowls and serve immediately.

**Tips for Success:**

**Watch the Pasta:** Pasta acts like a sponge. If you aren't serving the soup immediately, the ditalini will soak up the broth. If it gets too thick, simply add a splash of broth or water before reheating.

**Grate Your Own Cheese:** Pre-shredded cheese is coated in potato starch to prevent clumping, which can make your soup grainy. Grating a block of Parmesan ensures a smooth, silky melt.

**Deglazing is Key:** Don't skip the step of scraping the bottom of the pot after adding the broth. Those caramelized bits of meat add a depth of flavor you can't get from a spice jar.

**Serving Suggestions and Pairings:**

**The Ultimate Side:** My Easy Cheesy Chicken Sliders make for a fun, hearty "soup and sandwich" night.

**Appetizers:** If you're hosting, start the meal with this Baked Brie Appetizer for a truly indulgent experience.

Drinks: Balance the savory heat of the sausage with a cold glass of Blueberry Lemonade.

Salad: A crisp Caesar salad provides a bright, acidic crunch that cuts through the creaminess of the soup.

Nutritional Information (Per Serving):

## DIRECTIONS

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11. Serving Suggestions and Pairings: This soup is a star on its own, but it loves company. I highly recommend serving it alongside:
12. The : Ultimate Side: My Easy Cheesy Chicken Sliders make for a fun, hearty "soup and sandwich" night.
13. Appetizers: If you're hosting, start the meal with this Baked Brie Appetizer for a truly indulgent experience.
14. Drinks: Balance the savory heat of the sausage with a cold glass of Blueberry Lemonade.
15. Salad: A crisp Caesar salad provides a bright, acidic crunch that cuts through the creaminess of the soup.
16. Nutritional Information (Per Serving): Calories: 410 kcal
17. Fat: 28g
18. Carbohydrates: 22g
19. Protein: 18g
20. Sodium: 890mg
21. Storage and Leftover Tips: Fridge: Store leftovers in an airtight container for up to 3 days.
22. Reheating: Reheat on the stovetop over medium-low heat. You will likely need to add a 1/4 cup of water or milk to loosen the sauce back up.
23. Freezing: Because this soup contains heavy cream, it may separate slightly when thawed. If you plan to freeze it, I suggest making the soup without the cream and pasta, then adding those fresh when you reheat the base.
24. More Recipes You Will Love: If you enjoyed this one-pot wonder, you have to try these other Chefmaniac favorites:
25. Instant : Pot Lasagna - For when you want that classic Italian flavor in half the time.

## SWAPS & NOTES

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Just ensure they are seasoned with Italian herbs.

Small shells or orecchiette are great "scoopable" alternatives.

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## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/one-pot-creamy-sausage-soup-the-coziest-weeknight-dinner-recipe/>