

Rustic Sausage, Potato, and Green Bean Soup in One Pot

Smoked Sausage Potato Bean Soup



TIME

20 to 25 min

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ChefManiac

INGREDIENTS

- 1 package Hillshire Farm Polska Kielbasa, sliced
- 3 russet potatoes, peeled and cubed
- 1 can Margaret Holmes Cut Green Beans
- 1 can Margaret Holmes Chicken Broth
- 1 carton Swanson Chicken Broth
- 1 teaspoon black pepper
- 1 teaspoon dried herbs

DIRECTIONS

1. Add the sliced kielbasa, cubed potatoes, green beans, canned chicken broth, carton of chicken broth, black pepper, and dried herbs to a large soup pot or Dutch oven.
2. Stir everything together well so the seasonings are distributed throughout the broth.
3. Bring the mixture to a gentle boil over medium-high heat.
4. Once boiling, reduce the heat to a simmer and cook for 20 to 25 minutes, or until the potatoes are fork-tender.
5. Taste the broth and adjust seasoning if needed.
6. Ladle into bowls and serve warm.
7. That is all there is to it. It is truly one of those low-effort recipes with high comfort-food payoff.

SWAPS & NOTES

This recipe is wonderfully forgiving, which means you can tweak it based on what you have.

Smoked kielbasa is ideal because it adds so much flavor quickly, but smoked sausage or turkey sausage can also work well.

If you prefer a little more spice, andouille would be a delicious substitute.

Russet potatoes are great because they soften nicely and help give the broth a slightly heartier texture.

TIPS FOR SUCCESS

Cut the potatoes into evenly sized cubes so they cook at the same rate.

If some pieces are much larger than others, you may end up with a mix of overcooked and undercooked potatoes.

Let the soup simmer gently rather than boil aggressively.

A steady simmer helps the potatoes become tender without falling apart too quickly, and it gives the sausage time to flavor the broth.

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Original recipe: <https://chefmaniac.com/rustic-sausage-potato-and-green-bean-soup-in-one-pot/>