

Leek, Potato & Spinach Stew

From – *eatingwell.com*

1 Tbsp extra-virgin olive oil
2 links hot Italian turkey sausage (6-7 ounces), casings removed
2 cups chopped leeks
4 cloves garlic, thinly sliced
1/8 tsp salt
1 cup dry white wine
1 pound small potatoes, halved and thinly sliced
4 cups chicken broth
8 ounces spinach, stemmed and chopped (about 8 cups)
1 bunch scallions, sliced
1 - 15-ounce can cannellini beans, rinsed
½ cup chopped fresh herbs of your choice

- Heat oil in a Dutch oven over medium heat.
- Add sausage and leeks and cook, stirring occasionally and crumbling the sausage with a wooden spoon, until the leeks are tender, about 5 minutes.
- Add garlic and salt and stir until fragrant, about 20 seconds.
- Add wine, cover and bring to a boil over high heat. Uncover and cook until the wine is almost evaporated, about 4 minutes.
- Add potatoes and broth; cover and bring to a boil.
- Stir in spinach and scallions and cook, covered, until the potatoes are tender, about 5 minutes.
- Remove from the heat and stir in beans. Cover and let stand for 1 minute.
- Divide among 6 soup bowls and sprinkle each portion with herbs.



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