



Wendy's Non-Italian Italian Wedding Soup

- 1 pkg Nick Ranch Grass Fed Beef Garlic Basil Sausage Links, defrosted & cut into chunks
- 1 large Onion, quartered & sliced
- 3 cloves Garlic, peeled and chopped
- 1 T Olive Oil
- 2 cans Stewed Tomatoes Italian Style 14.5 oz each
- 1 can Tomato Paste 8 oz
- 1 can Green Beans 14.5 oz
- 1 can Corn 14.5 oz
- 1 bunch fresh Italian Herbs (Basil, Rosemary, Oregano, Sage, Thyme, Parsley)
- 1 box Rotini Pasta 16 oz

Directions-

Add olive oil to a deep skillet over medium low heat, add Sausage and cook slowly, about 5 minutes. Add sliced onions and garlic, cook until soft but not browned. Add stewed tomatoes and tomato paste, stirring to incorporate well. Cover and continue to cook for approximately 15 minutes. Add green beans and corn. Stir & cover. Cook for about 5 minutes, stir in pasta. Add liquid if needed. Cover & cook until pasta is done. Add chopped herbs prior to serving. Great when served with crusty bread and grated Parmesan Cheese.