



cara price

SPICY SAUSAGE & KALE SOUP

INGREDIENTS

- 24 ounces pre-cooked, italian link sausage, sliced
- 2 white sweet potatoes, peeled & chopped into bite size pieces
- 1 bunch kale, hard stems removed & chopped
- 4 cups vegetable broth
- 2 cups light coconut milk
- 1 jar (10 ounce) harissa sauce
- 1 tablespoon olive oil
- 1-1/2 teaspoons salt

DIRECTIONS

place the olive oil, potatoes & vegetable broth in a large pot. bring to a boil, then reduce heat to medium, so that it is slightly boiling for 20 minutes.

add in the coconut milk, harissa sauce, kale & salt. continue boiling 5 minutes.

add in the sausage & cook 2 more minutes, just to heat.

serve immediately or store in the fridge for up to 5 days.