

# Slow Cooker Tuscan White Bean and Sausage Soup

## Ingredients

16 ounces dried Great Northern beans

8 cups chicken broth

2 carrots, diced

2 stalks celery, diced

2 cups diced butternut squash

1 medium yellow onion, diced

4 large cloves garlic, pressed or minced

4 bay leaves

4 sprigs thyme

1½ teaspoons kosher salt

½ teaspoon freshly ground black pepper

1 pound ground Italian sausage

4 cups baby kale leaves

3 tablespoons tomato paste

Shaved Parmesan cheese

# Instructions

Pour the dry beans into the base of a 6 quart slow cooker with the chicken broth, carrots, celery, onion, butternut squash, garlic, bay leaves, thyme, kosher salt and freshly ground black pepper. Cook on low for 8 hours. Meanwhile, form the sausage into small meatballs and refrigerate until ready to cook.

Take  $\frac{1}{2}$  cup of the soup broth and pour into a small bowl. Whisk in the tomato paste until smooth and then add back to the slow cooker. Add the baby kale and then the sausage meatballs and cook for 30-45 minutes or until the sausage is cooked through and the beans are tender. Adjust seasonings to taste.

Serve with shaved parmesan cheese scattered on top.

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)