

Easy Sausage Pasta Soup

* 24 oz Jar Ragu
* 1.5 pounds of spicy sausage
* 3 medium carrots peeled diced
* 1 medium onion diced
* 2 celery stalks
* 3- 14 oz can chicken broth
* 24 oz of water
* 8 oz dried Ditalini pasta
* teaspoon thyme
* 1/2 teaspoon salt
* teaspoon oregano
* 1/2 teaspoon pepper
* bay leaves
* 1 cup of arugula
* 8oz of goat cheese
1. In a large pot brown sausage, removing casing, and drain grease place on paper towel to remove excess grease set off to side
2. In same pot add onion carrots and celery brown till carrots are tender
3. Add to pot jar of Ragu Sauce, 3 cans chicken broth, 24 oz of water (use the Ragu jar rinse out any left over Ragu)
4. Add back into pot drained sausage
5. Add Spices (thyme, salt,oregano, pepper, bay leaves) to soup
6. Bring to a slow boil
7. Add uncooked pasta
8. Turn to med heat and cook for 20 minutes
9. Before serving Add arugula
10. Top servings with Goat Cheese

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