

Premio Mild Italian Sausage Soup

4 Premio Mild Italian Sausage links
3 large Potatoes
6 cups Chicken stock
1 Onion (chopped)
2 teaspoons Red Pepper flake
1 teaspoon Garlic powder
1 bunch of Spinach
1 cup Heavy Cream
Salt
Pepper

Remove sausage from casings. Cook and crumble into pieces. Drain and add chopped onion.

Cook until Onion becomes slightly clear.

Add potatoes and stock.

Then add Red Pepper, Salt and Garlic powder.

Cook until potatoes are tender.

Add Spinach and cook for three minutes until spinach is wilted looking.

Remove from heat.

Add heavy cream and stir well

Season to taste.

Ladle in bowl and enjoy!