GUASTELLO'S VILLAGE MARKET

Supreme Pizza Soup

Ingredients:

8 oz. bulk Italian Sausage

1 pkg. stick pepperoni, casing removed, diced (6 oz.)

2 tbl. olive oil

2 cups halved button mushrooms

1 cup diced red onions

½ cup diced red bell pepper

½ cup diced green bell pepper

1 tbl. minced fresh garlic

1 tsp. dried Italian seasoning

½ tsp. red pepper flakes

3 cans diced tomatoes in juice (14.5 oz. each)

1 cup low-sodium chicken broth

1/4 cup canned and pitted whole ripe black olives, halved

Brown sausage and pepperoni in oil in a large pot over medium-high heat, about 5 minutes; drain on a paper-towel-lined plate. Pour off all but 1 tbl. drippings and return pot to burner.

Add mushrooms and sauté until they release their juices, 3 minutes. Add onions, bell peppers, garlic, Italian seasoning, and pepper flakes; cook until vegetables are soft, about 5 minutes. Season mixture with salt and black pepper.

Stir in tomatoes, broth, olives, and meat mixture; bring to a boil, reduce heat, and simmer 10 – 12 minutes.

Credit: Cuisine at Home