



### Spolumbo's Italian Wedding Soup

6 Hot or Mild Italian Gluten Free Spolumbo Sausages

Remove sausage from casing and fry sausage meat in stock pot on low heat, cooking thoroughly. Alternatively, form sausage meat into small meatballs and roast in 350 oven for 15 minutes to keep shape, then add to stock pot.

Add, 1 bag of chopped spinach.

2 carrots diced small

1 small bunch fresh basil

3 Liters of GF chicken broth

½ cup diced onion

1 cup diced celery

Let simmer.... As long as you want.

Before serving stir in cooked GF pasta.

Top with grated parmesan cheese.