

Slow Cooker White Bean Sausage Spinach Soup

1 tablespoon olive oil
1 (12.8 ounce) package smoked andouille sausage, thinly sliced
3 cloves garlic, minced
1/2 onion, diced
3 carrots, peeled and diced
2 stalks celery, diced
2 (15-ounce) cans white beans, drained and rinsed
1/2 teaspoon dried oregano
2 bay leaves
4 cups chicken broth
salt and black pepper, to taste
3 cups baby spinach

1. Heat olive oil in a large skillet over medium high heat.
2. Add sausage, and cook, stirring frequently, until lightly browned, about 3-4 minutes.
3. Place sausage, garlic, onion, carrots, celery, beans, oregano and bay leaves into a 6-qt slow cooker.
4. Stir in chicken broth and 2 cups water until well combined; season with salt and pepper, to taste.
5. Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours.
6. Stir in spinach until wilted.
7. Serve immediately.

