

Swamp Soup

written by The Recipe Exchange | February 4, 2017

Ingredients

1/2 tablespoon butter or cooking oil
1 pound andouille or other smoked sausage, chopped
1 medium chopped onion
2 stalks celery sliced
1 package Knorr Vegetable Recipe mix seasoning
1 (32 ounce) carton low sodium chicken broth
4 cups water
2 (15 ounce) cans white beans, drained and rinsed
1 (1 pound) bag frozen turnip greens, thawed
1/2 teaspoon garlic powder
1/4 teaspoon freshly cracked black pepper, or to taste
1 teaspoon hot sauce, optional

Directions

Heat butter or oil in a soup pot and add andouille, cooking until lightly browned.

Add onion, and celery, cook and stir for about 3 minutes, or until tender.

Add vegetable soup seasoning mix and combine, stir in broth and all remaining ingredients, bringing up to a boil.

Reduce heat to low simmer and let simmer for 30 minutes. Taste and adjust for seasonings.