



Winter Minestrone

- 1 pound uncooked Italian sausage links
- 2 1/2 cups butternut or acorn squash
- 2 medium potatoes, peeled
- 2 medium fennel bulbs, trimmed
- 1 onion, chopped
- 1 (15 ounce) can kidney beans, rinsed, drained
- 2 teaspoons prepared minced garlic
- 1 teaspoon Italian seasoning
- 2 (14 ounce) cans chicken broth
- 1 cup dry white wine
- 3 to 4 cups fresh spinach

Cut sausage, potatoes and fennel into 1/2-inch slices. In skillet cook sausage until brown and drain. In large slow cooker, combine squash, potatoes, fennel, onion, beans, garlic and Italian seasoning. Top with sausage and pour chicken broth and wine over all. Cover and cook on LOW for 7 to 9 hours. Stir in spinach, cover and cook 10 more minutes.