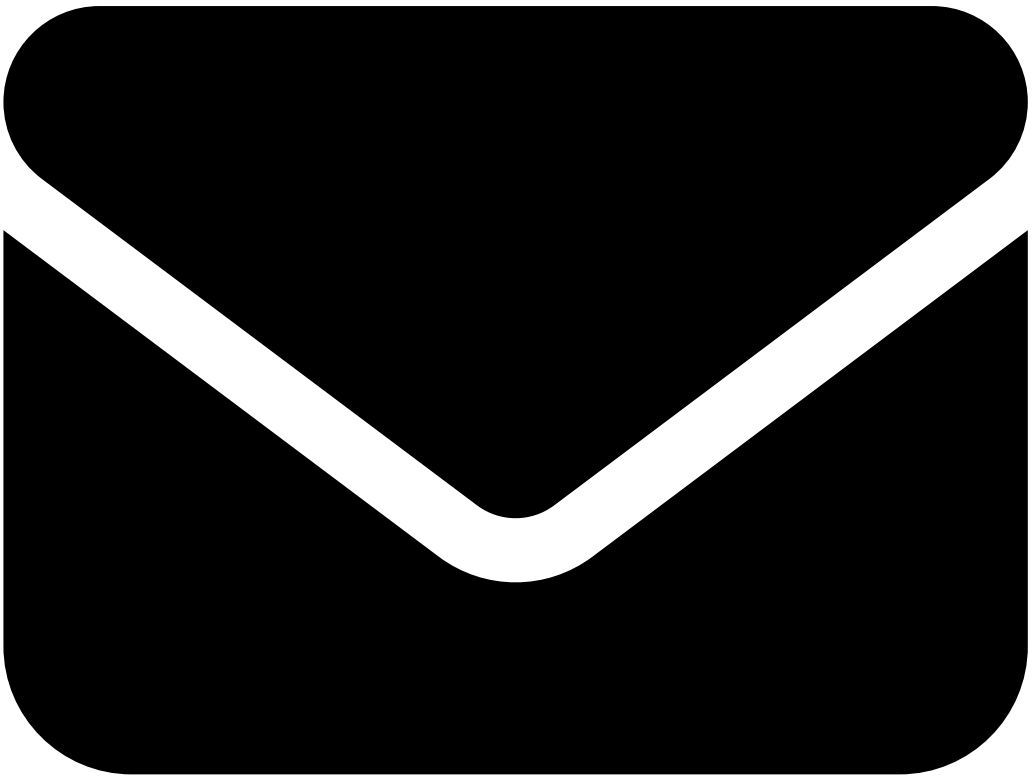
Italian sausage escarole and beans

Italian Sausage Escarole and Beans

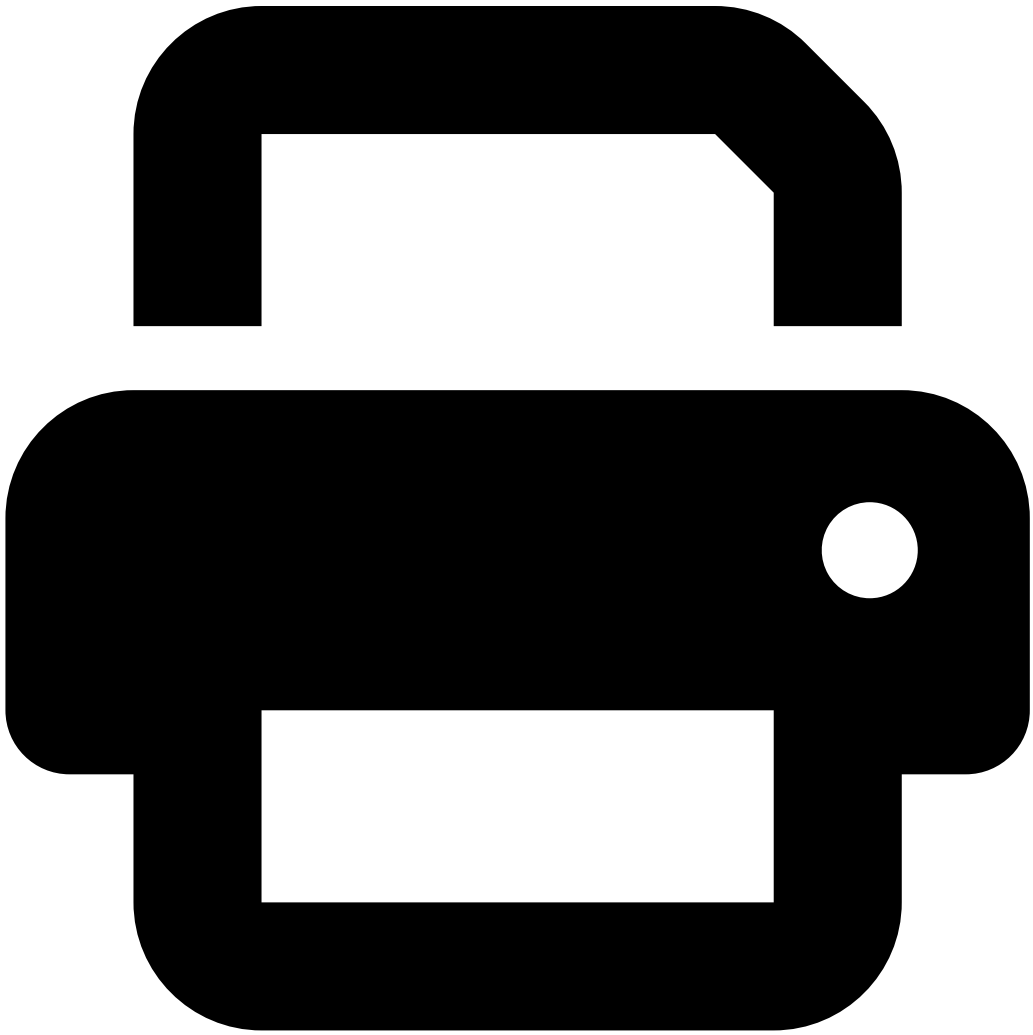
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SMS



There’s something truly special about a pot of Italian escarole and beans with Italian sausage simmering on the stove. This rustic soup takes me right back to my childhood, when a big steaming bowl of it could turn an ordinary meal into something warm, comforting, and deeply satisfying.

Tender escarole, creamy white beans, and savory Italian sausage simmer together in a light, flavorful broth, creating a simple meal that feels like home. It’s hearty without being heavy and made with wholesome, everyday ingredients you may already have in your kitchen.

Whether this soup brings back memories from your own childhood or you’re discovering it for the first time, it’s the kind of old-fashioned Italian comfort food that quickly becomes a family favorite.

Things to know about this Italian sausage escarole and beans

Fresh vs. canned beans: While canned beans are convenient, uses fresh beans elevates the dish with a creamy texture and rich flavor. To use fresh beans soak them overnight and cook them right in the same pot as the sausage for 10 -15 minutes then add in the escarole and cook until the escarole is tender and the beans fork tender (10 minutes longer)

Broth options: Use chicken broth for a richer flavor or vegetable broth if you prefer a lighter taste.

Spice Level: If you like extra heat use more red pepper flakes to fit your taste. If on the other hand you don’t like heat you can use mild Italian sausage and leave out the red pepper flakes.

This recipe is easily customizable. You can add a drizzle of good extra virgin olive oil for a gourmet touch, toss in some tomatoes for a touch of acidity and color, or stir in small pasta like ditalini for extra heartiness.

Italian sausage escarole and beans is a timeless dish that brings comfort and flavor to your table. Whether your enjoying it with crusty bread as a soup or a side, this recipe is sure to become a staple in your kitchen too!!!

Italian Sausage Escarole and Beans



Italian Sausage Escarole and Beans is a rustic Italian soup made with savory Italian sausage, tender escarole, creamy white beans, and a light, flavorful broth. It's hearty, comforting, and an easy one-pot meal that's perfect for a cozy family dinner.

- 2 Tbsp. olive oil
- 4 gloves thinly sliced garlic
- 1 /2 lb. spicy Italian sausage crumbles
- 2 Teaspoon hot pepper flakes
- 1 head escarole cleaned and chopped
- 2 cups cooked fresh cannellini beans(or 1 15 oz. can drained and rinsed
- 4 cups chicken stock
- Parmesan rind
- Grated parmesan for serving
- Crusty bread (for serving)
- salt and pepper to taste

1. If using fresh beans rinse and soak them in water, for at least 1 hour or overnight.

2. Brown the sausage: In a large pot or Dutch oven in the olive oil over medium high heat, brown the sausage breaking it upas it cooks
3. Add the garlic, to the sausage and cook until soft and translucent. Add in the red pepper flakes.
4. Add the chicken stock, and uncooked beans cook until the beans are almost cooked through. (About 15 minutes)

5. Add the cleaned and cut escarole, and parmesan rind and simmer or an additional 10 minutes, or until the beans are fork tender and the escarole soft.
6. Ladle the soup into bowls top with freshly grated parmesan.

For the best flavor, brown the Italian sausage well before adding the remaining ingredients. The browned bits left in the pot add extra flavor to the broth.

Appetizer, Main Course, Side Dish
Italian
Italian sausage escarole and beans