

# Slow Cooker Sausage, Potato and Swiss Chard Soup by Lynn's Recipes

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Lynn demonstrates how to make a great Slow Cooker Sausage, Potato and Swiss Chard Soup that is great for a cold winter day. Serve with crusty bread and this makes a great lunch or dinner.

## Ingredients:

- 1 lb. Italian sausages
- 1 Tablespoon extra virgin olive oil
- 1 cup reduced sodium chicken broth
- 3 cups water
- 1 onion, diced
- 2 cloves garlic, minced
- 3 cups cubed, peeled potatoes
- 1 teaspoon dried Italian seasoning
- $\frac{1}{2}$  teaspoon pepper
- $\frac{1}{4}$  teaspoon hot pepper flakes
- 2 cups coarsely packed chopped Swiss Chard
- $\frac{1}{2}$  cup coarsely grated Parmesan cheese

Cut sausage into 1" pieces.

In a large skillet, heat oil over medium-high heat; brown sausage. With slotted spoon, transfer to slow cooker.

Drain fat from skillet. Add broth and bring to a boil, scraping up browned bits; scrape into slow cooker.

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Add water, onion, garlic, potatoes, Italian seasoning, pepper and hot pepper flakes to slow cooker, stirring to combine.

Cover and cook on low until potatoes are tender, 4-6 hours.

Stir in Swiss Chard; cook, covered, on high until wilted, about 10 minutes. Serve with parmesan cheese.

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