



PIZZA SOUP WITH PORK SAUSAGE

Prep: 10 min, Cook: 20 min.

- 1 lb. pork sausage
- 1 cup onion, chopped
- 1 cup red bell pepper, chopped
- 2 ounces jars sliced mushrooms, drained
- 1-2/3 cups purchased pizza sauce, flavored with pepperoni
- 1-2/3 cups canned diced tomatoes, Italian style, with basil, oregano and garlic
- 3 cups water
- 1/4 cup Parmesan cheese
- shredded mozzarella cheese



Combine the sausage, onions, and bell pepper to soup pot. Sauté till sausage is fully cooked. Drain excess grease. Add mushrooms, pizza sauce, tomatoes and water. Cook over medium high heat until peppers are tender. Stir in the Parmesan and keep hot until time to serve. Top each serving of hot soup with a generous sprinkling of mozzarella cheese.

This is so good that you don't even need bread or crackers, but you might want to try it with soft breadsticks.

This recipe serves 8 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 8 only.



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