**ITALIAN WEDDING RISOTTO SOUP**

6 ounces bulk sweet Italian sausage

1 tablespoon of Garlic Olive Oil

½ cup shallots

1 tablespoon minced garlic

¼ teaspoon crushed red pepper

½ tsp. of fresh chopped Italian oregano

4 cups unsalted chicken stock

1 ½ cups prepared risotto

1 cup chopped spinach

¼ teaspoon kosher salt

1 ounce shaved parmesan cheese (1/4 cup)

1. Divide and shape Italian sausage in 26 balls (about 1 teaspoon each).
2. Heat Dutch oven over medium heat. Add 1 tablespoon of garlic olive oil swirl. Add ½ cup minced shallots, 1 tablespoon of minced garlic and ¼ teaspoon crushed red pepper, oregano sauté 5 minutes.
3. Add 4 cups unsalted chicken stock: bring to a boil. Add sausage and 1/1/2 cups prepared risotto; reduce heat, and simmer 5 minutes. Stir in 1 cup chopped spinach and ¼ teaspoon kosher salt; cook 2 minutes.
4. Divide among 4 bowl top with 1 ounce shaved parmesan cheese and a slice of

Lemon.

Serves 4. Serve with crusty French bread

A Toast to All Things adaption by Linda from Cooking Light