



# Kielbasa Bean Soup



Prep	Cook	Ready In
10 m	1 h 10 m	1 h 20 m



Walmart  
12195 Singletree Ln  
EDEN PRAIRIE, MN 55344  
Sponsored

Recipe By: Emily Chaney

"I usually make double batch of this meaty vegetable soup and freeze some in serving-size containers. It makes a nice meal for busy days or unexpected guests. --Emily Chaney, Penobscot, Maine"

## Ingredients

- |  |   |
|--|---|
| 4 1/2 cups water   | 2 teaspoons chicken bouillon granules   |
| 2 (14.5 ounce) cans diced tomatoes, undrained                    | 2 garlic cloves, minced   |
| 1 (16 ounce) can kidney beans, rinsed and drained                | 2 1/2 teaspoons chili powder  |
| 1 (15.5 ounce) can great northern beans, rinsed and drained      | 2 teaspoons dried basil   |
| 1 (15 ounce) can garbanzo beans or chickpeas, rinsed and drained | 1 1/2 teaspoons salt  |
| 2 medium green peppers, chopped                                  | 1/2 teaspoon pepper   |
| 2 medium onions, chopped   | 2 bay leaves  |
| 2 celery ribs, chopped   | 3/4 pound fully cooked kielbasa or Polish sausage, halved lengthwise and sliced |
| 1 medium zucchini, sliced  |   |



**Bay Leaves Fresh**  
1 ea For \$1.98 -  
expires in 3 days



**Onions Yellow/Brown Fresh**  
1 lb For \$1.94 -  
expires in 3 days

## Directions

- 1 In a soup kettle or Dutch oven, combine all ingredients except the sausage. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Add sausage and heat through. Discard bay leaves.

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