

Leek, Potato, and Spinach Stew

- 1 tablespoon extra-virgin olive oil
- 2 links hot Italian sausage, casings removed
- 2 cups chopped leeks (about 2 leeks), white and light green parts only, rinsed well
- 4 cloves garlic, thinly sliced
- 1/8 teaspoon salt
- 1 cup dry white wine
- 1 pound potatoes, halved and thinly sliced
- 4 cups reduced-sodium chicken broth
- 1 bunch spinach, chopped
- 1 bunch scallions, sliced
- 1 15-ounce can cannellini beans, rinsed
- 1/2 cup chopped fresh herbs

Heat oil in a Dutch oven over medium heat. Add sausage and leeks and cook, stirring occasionally and crumbling the sausage with a wooden spoon, until the leeks are tender, about 5 minutes. Add garlic and salt and stir until fragrant, about 20 seconds. Add wine, cover and bring to a boil over high heat. Uncover and cook until the wine is almost evaporated, about 4 minutes. Add potatoes and broth; cover and bring to a boil. Stir in spinach and scallions and cook, covered, until the potatoes are tender, about 5 minutes. Remove from the heat and stir in beans. Cover and let stand for 1 minute. Divide among 6 soup bowls and sprinkle each portion with herbs.

Adapted from eatingwell.com