RECIPES > SOUPS, STOCKS & BASES

Smoky Sausage & White Bean Soup



A savoury soup combining creamy potato and bacon as a base with sweet Italian sausage, smoky paprika, and white beans. Finished with fresh parsley and a sprinkle of chili peppers for added heat. Perfectly smoky, creamy, and packed with flavour, it's the ultimate bowl of comfort.

MADE WITH

Signature Cream of Potato with Bacon
CASE CODE 08166

Ingredients

1 tub (1.81 kg)	Signature Cream of Potato with Bacon
2 L	Water
500 g	Sweet Italian sausage, casing removed
6 g	Smoked paprika
20 mL	Olive oil
540 g each	White beans, drained and rinsed (can)
Garnish	
30 g	Fresh parsley, finely chopped
2 g	Chili pepper flakes

Directions

1. Prepare soup with water as directed.
2. Sauté sausage and smoked paprika in oil for 5 to 8 minutes or until golden brown.
3. Stir sausage mixture and beans into soup; bring to simmer. Cook for 8 to 10 minutes or until fragrant and heated through.

Serving Suggestion

For each portion, ladle 1 ⅓ cups (325 mL) into bowl; garnish with 2 tsp (10 mL) parsley and tiny pinch of chili flakes.

1-800-461-7687 • © 2026 CSC Brands LP, All Rights Reserved.