

Sauerkraut Soup

8 servings

1 hour 10 minutes

10 mins prep

Ingredients:

- 1 lb smoked **Polish sausage**, cut into chunks
- 5 medium **potatoes**, peeled and cubed
- 2 medium **onions**, chopped
- 2 **carrots**, chopped
- 6 cups **chicken broth** or **vegetable broth**
- 2 cans **sauerkraut**
- 1 (6 ounce) can **tomato paste**
- ¼ tsp **pepper**

Directions:

1. In a large saucepan, add sausage, potatoes, onions, carrots and chicken broth.
2. Bring to a boil, reduce heat and simmer for around 30 minutes, until potatoes are cooked.
3. Add sauerkraut and tomato paste, mixing well.
4. Return to a boil, reduce heat, cover and simmer another 30 minutes.