

Chicken Sausage & Pumpkin Soup

This is the perfect Fall soup! It can be made in a slow cooker or on the stove. It's quick and convenient, and it uses just a handful of household ingredients. It is sure to become a family favorite! It pairs well with a turkey wrap or sandwich.

Course Main Dish, Soups

Cuisine American

Servings

6 PEOPLE

Prep Time

15 MINUTES

Cook Time

4-6 HOURS

Ingredients

- 1 lb King's Ground Chicken Sausage
- 8 oz Sliced Mushrooms (fresh or canned)
- 1 medium Onion (chopped)
- 3/4 tsp Dried Chopped Garlic (or 1 clove-chopped)
- 2 tbsp Italian Seasoning
- 16 oz Canned Pumpkin Puree
- 4 cups Chicken Broth
- 1/2 cup Heavy Whipping Cream
- Pepper to Taste

Instructions

1. For Slow Cooker: Brown King's Chicken Sausage and add all ingredients into slow cooker. Cook on low for 4-6 hours. Enjoy!

2. For Stove Top: Saute King's Ground Chicken, mushroom, onion, & garlic until chicken is cooked through- drain fat. Add Italian seasoning, pumpkin, & chicken broth. Simmer for 20 minutes. Add cream & simmer for 5 additional minutes. Enjoy!