Tuscan Sausage Ditalini Soup

Kim Corpian

2 cups Ditalini noodles (add a little more if you love noodles)
Minced Garlic
Italian seasoning
Half an onion,
16 oz. Regular Jimmy Dean pork sausage
48 oz. carton chicken broth (family size)
16 oz. heavy whipping cream
Sun-dried tomatoes (however amount you like)
Fresh spinach in bag (whatever amount your heart desires)
Parmesan cheese

Directions:

Fry sausage and onion together in large pot. Add chicken broth and sun-dried tomatoes and bring to a boil. Add noodles along with Italian seasoning and garlic (whatever amount of seasonings you like). Boil until noodles are nearly done. Add cream and bring to a boil again. Turn down heat to a simmer and add spinach and cook until wilted. Spoon into a bowl and top with parmesan cheese.