

Kielbasa, Butternut Squash & Kale Soup



Ingredients

- 1 package kielbasa sausage (chopped into half-moon size)
- 2 cups chopped butternut squash
- 1 onion, chopped
- 4 cloves of garlic, minced
- 2 oz. of sherry, cooking wine or white wine
- 1 cup wild rice
- 4 cups chicken broth
- 2 sprigs of fresh rosemary
- 2 cups fresh kale
- Water

Directions:

1. Add a bit of olive oil into the Pressure Pro and press **RICE/RISOTTO** to turn on the browning feature. Place first 4 ingredients into the pot and sauté for about 4 minutes.
2. Pour in the shot glass of cooking wine or sherry and sauté for another 2 - 3 minutes.
3. Turn off the browning feature by pressing **CANCEL**. Add in the wild rice and the chicken broth. Depending on the desired number of servings, fill up the rest of the pot with water. Add in the sprigs of fresh rosemary.
4. Using the **1 MINUTE** button, set time for 10 minutes.
5. When the soup is ready to serve add the kale, letting the heat of the soup cook it slightly. Add salt and pepper to taste.