



Grilled Italian Sausage & Orzo Soup

Recipe courtesy of #BGETeamGreen Member Shannon Morgan, @biggreeneggfoodie

Ingredients

- 2 Italian sausages (Shannon uses Beyond Meat® hot Italian sausages)
- 1 bell pepper (Shannon uses half yellow and half red), quartered, membrane and seeds removed
- 1 small to medium onion, peeled and quartered
- 1 15-oz can diced tomatoes with Italian seasoning
- 3 cups vegetable broth
- 1 medium zucchini, diced or two big handfuls of spinach
- ½ cup orzo, uncooked
- 1 tbsp Italian seasoning
- 3 cloves of garlic, minced
- Salt and pepper to taste
- Suggested toppings: fresh grated parmesan cheese and/or pearl mozzarella balls.

Equipment

Big Green Egg Dutch oven

Method

Set the EGG for direct cooking without the convEGGtor at 375°F/191°C.

Add the sausages, onions and peppers to the grid and grill until softening and charred. Dice into bite size pieces.

Lower the temperature of the EGG to 325°F/163°C with the Dutch oven in the EGG to preheat.

Add all of the ingredients into the Dutch oven and simmer for about 35 minutes or until the orzo is cooked, stirring every 10-12 minutes. Add more water as needed or to make the soup thinner if desired.

Serve with fresh grated parmesan cheese and/or pearl mozzarella balls.

