



# *Kitchen Cheat Sheet: Sausage and White Bean Soup*

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## *Tips and Time Savers*

- Brown the sausage properly before adding anything else. Color equals flavor, and pale sausage is just missed opportunity.
- Don't drain both cans of beans. One drained, one not is the whole reason the broth turns creamy without extra work.
- Add the spinach at the very end and then stop touching it. Wilted is good. Swampy is not.
- Taste after the cream goes in, then adjust salt and pepper. Cream mutes seasoning and will lie to you if you don't account for it.
- A squeeze of lemon at the end is non-negotiable. It wakes everything up and keeps the soup from tasting heavy.
- If the soup thickens too much as it sits, add a splash of chicken stock when reheating and stir like you know what you're doing.

## *Storage*

Let the soup cool, then store it in an airtight container in the refrigerator for up to 4 days. The broth will thicken as it sits—this is normal and honestly a compliment.

Reheat gently on the stovetop or in the microwave, adding a splash of chicken stock, cream, or water to loosen it back up. Taste before serving and adjust salt, pepper, and lemon, because leftovers deserve a little attention too.

Freeze for up to 3 months. Texture may change a little but the soup will taste fine.

## *Variations*

- Make it spicy: Use hot Italian sausage and add red pepper flakes until the soup develops a little attitude.
- Make it lighter: Skip the cream and let the beans do all the thickening, or use half-and-half if you want restraint without regret.
- Change the greens: Kale or Swiss chard work beautifully—just add them a little earlier since they take longer to soften.
- Add more vegetables: Zucchini, fennel, or mushrooms slide right in without upsetting the balance.
- Go extra creamy: Blend or mash a cup of the soup and stir it back in for maximum cozy without adding more cream.
- Make it dairy-free: Leave out the cream and finish with extra beans and a generous squeeze of lemon to keep things rich and bright.

# FAQS

## **Can I make sausage and white bean soup ahead of time?**

Yes—and it actually gets better. Make it up to two days ahead, let it cool, and store it in the fridge. Reheat gently and add a splash of stock or cream if it thickens.

## **Does this soup freeze well?**

It does, with one small caveat. Freeze it before adding the cream for the best texture, then stir the cream in when reheating. If you forget and freeze it creamy, it'll still be fine—just slightly less silky.

## **What kind of Italian sausage works best?**

Both sweet and hot work beautifully. Sweet gives you cozy comfort; hot brings a little attitude. Choose based on your mood and how dramatic you're feeling.

## **Can I use canned beans for this soup?**

Absolutely. Canned cannellini or great northern beans are perfect here. Draining one can and leaving the other undrained helps thicken the broth without extra work.

## **How do I make this soup thicker or thinner?**

For thicker soup, mash some of the beans against the side of the pot or let it simmer uncovered. For thinner soup, add more chicken stock until it behaves.

## **Can I make this without cream?**

Yes. Skip the cream and rely on the beans to do the thickening, or use half-and-half if you want something lighter. It'll still be cozy, just less indulgent.

## **What vegetables can I swap or add?**

Kale works instead of spinach, and zucchini or fennel are solid additions. Keep it hearty, not crowded.

## **Is this sausage and white bean soup spicy?**

Only if you make it that way. Hot sausage and red pepper flakes add heat; sweet sausage keeps things mellow and family-friendly.

## *Nice to Have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

This enameled cast iron Dutch oven is the kind of pot that earns its cabinet space. It heats evenly, handles long, cozy simmers like a champ, and goes straight from stovetop to oven without drama—perfect for soups, stews, braises, and bread baking. The cream white finish looks pretty enough to leave out, and the included cotton potholders are a small but very appreciated bonus when things get hot and serious. [Get it here.](#)