# INSTANT POT ITALIAN VEGETABLE SOUP

**HERE'S WHAT YOU'LL NEED**

1/2 pound of sausage

1 large sweet onion - chopped

4 large carrots - sliced

3 Zucchini squash - cut in bite size pieces

1 large can of stewed tomatoes - including juice

1 teaspoon of minced garlic

1 can of white beans (optional)

1 chicken bullion cube

3 cups of water

1 Tablespoon of Italian seasoning

1 teaspoon of ground oregano

1 -2 teaspoons of coarse ground garlic salt

1 -2 teaspoons of seasoned salt

1 teaspoon of seasoned pepper

1 Tablespoon of brown sugar

**HERE'S WHAT YOU DO:**

Put the sausage in the Instant pot, and cook it on saute until completely done, and browned. Remove grease from Pot, and add onion, and saute until caramelized, and golden brown. Turn off Saute setting. Add water and bullion cube, and add carrots, zucchini, stewed tomatoes, garlic, and beans if desired. Stir and add all spices, and stir again until blended. Put the lid on the Instant Pot until it beeps and locks. Make sure the pressure valve is set to 'SEALING' and press the SOUP button. Allow Pot to automatically build and release pressure. When Soup is done, Pot will automatically go to KEEP WARM setting, and begin to count up. Turn the valve to venting to make sure all pressure has been released, and remove the lid slowly, careful of the water and steam on the lid. Stir the soup, and serve immediately. Enjoy