



Shrimp and Sausage Cioppino

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My first taste of cioppino was at an old restaurant in San Francisco which was known for the dish. Cioppino is an Italian-American seafood stew, but this particular recipe from the cookbook [Weeknights With Giada](#) gives it a twist by adding Italian sausage. Fresh seafood isn't readily available where I live so I happen to like this recipe. Everyone in my family loved the **shrimp and sausage cioppino** except for my daughter, which is not surprising. I shared the leftovers with a friend and he loved it as well. It's easy to make and tastes great with a loaf of crusty bread to dip into the broth.

My husband's Aunts gave us the cookbook [Weeknights With Giada](#) for Christmas. It has a lot of interesting recipes I'd like to try that are a little out of the box for me. I'll be sure to share the

ones I love in future posts, and I encourage you to cook something out of your comfort zone in the near future. Perhaps it's this cioppino. This was the first time I've ever made cioppino and if I can do it, you can do it!

Shrimp and Sausage Cioppino

Recipe Type: soup

Author: Dawn

Serves: 4

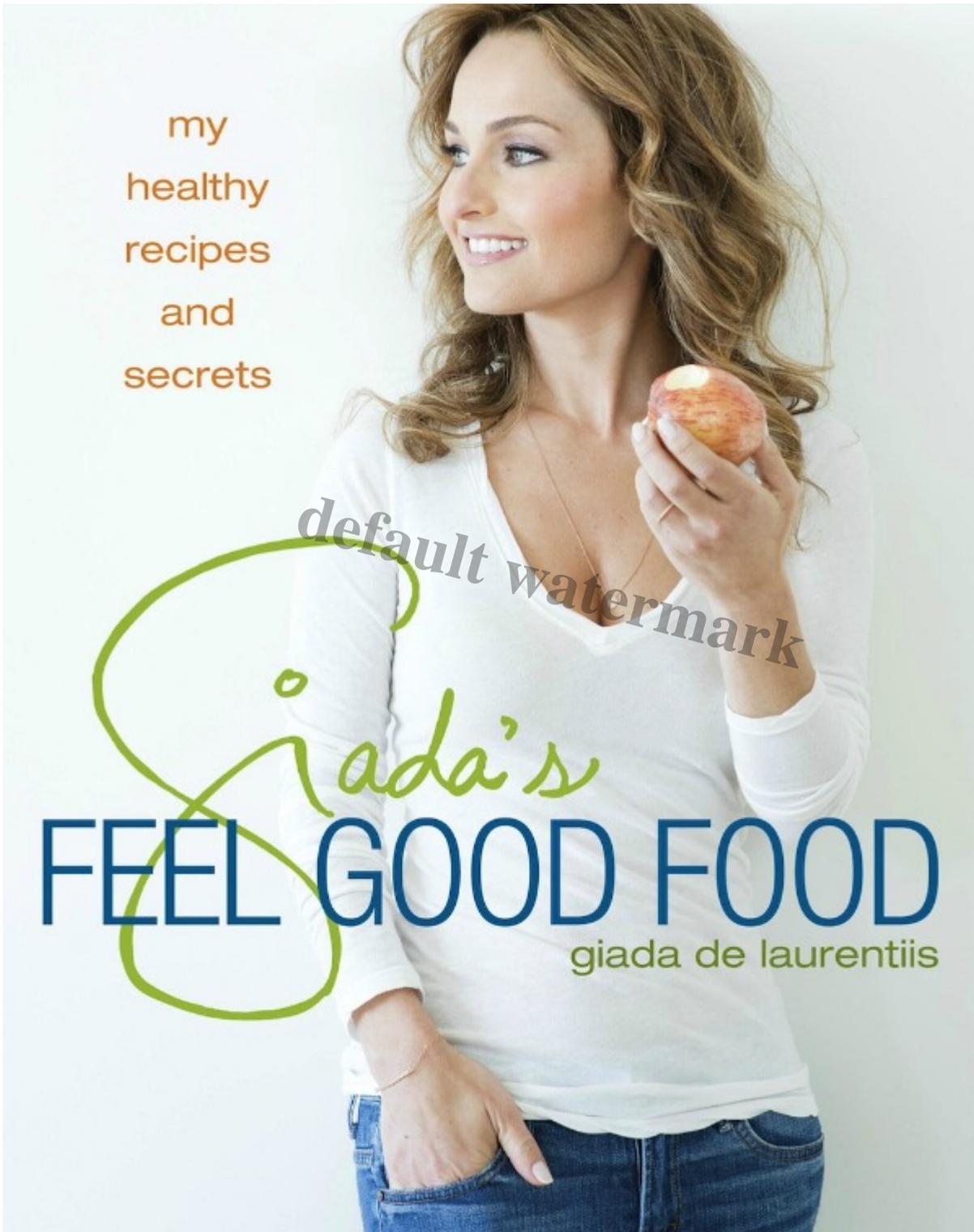
Recipe from the cookbook Weeknights with Giada

Ingredients

- 1/4 cup olive oil
- 1 large fennel bulb, trimmed and chopped into 1/2 in pieces
- 4 garlic cloves, smashed and peeled (I used minced garlic)
- 2 large or 4 small shallots, chopped
- kosher salt and black pepper
- 1 lb. spicy or sweet Italian ground turkey sausage (I used regular Italian sweet sausage)
- 2 cups dry white wine, such as Pinot Grigio
- 1/4 cup tomato paste
- 3 cups low-sodium chicken broth
- 1 dried bay leaf
- 1 lb. peeled and deveined large shrimp
- 1 (15 oz.) can cannellini beans, rinsed and drained
- 1 cup fresh basil leaves, chopped (I used several of the Dorat frozen basil cubes)
- 1 tbsp. chopped fresh thyme leaves, I used dried
- Crusty bread

Instructions

1. In a Dutch oven or large saucepan, heat the oil over medium-high heat.
2. Add the fennel, garlic, shallots, 1/2 tsp salt and 1/4 tsp pepper.
3. Cook, stirring occasionally until vegetables are slightly softened, about 4 minutes.
4. Add the sausage and break into 1/2 inch pieces with a wooden spoon. Cook until brown, about 5 minutes.
5. Add the wine and scrape up the browned bits at bottom of pan.
6. Stir in the tomato paste, chicken broth, and bay leaf.
7. Bring to a simmer, cover and cook over medium-low heat for 10 minutes.
8. Uncover the pan and add the shrimp, beans, basil and thyme.
9. Simmer, uncovered, until the shrimp is pink and cooked through, about 4 minutes.
10. Remove bay leaf and discard, Season to taste with salt and pepper.
11. Ladle soup into bowls and serve with crusty bread. Enjoy!



In case you missed it, I shared my story of seeing Giada in person and shared some tips from her book [Giada's Feel Good Food](#) in [this post](#).

Linking to: [Tidy Mom Link Party](#)





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