

**“Marry Me”**  
**Sausage and Orzo Soup**

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This soup was the winner of the annual **OceanView Soup Challenge** in March 2025.

“I think the roasted red peppers and the sun-dried tomatoes really made it delicious. It’s a good hearty cold-weather soup, great for early spring.” - Chef Jill

**Ingredients:**

- 1 tablespoon **olive oil**
- 1 pound **Italian sausage**
- 1/4 cup **white wine**
- 1/2 cup **diced onion**
- 2 ribs **celery, diced**
- 2 whole roasted **red peppers, chopped**
- 1/3 cup **chopped sun dried tomatoes**
- 3 cloves **garlic, minced**
- 2 teaspoons **Italian herb blend**
- 2 tablespoons **all-purpose flour**
- 3 cups **low-sodium chicken broth**
- 1/2 cup **half and half**
- 1/2 cup **dried orzo**
- 1 cup **shredded parmesan cheese**
- 1/3 cup fresh **spinach, sliced thinly**
- 1/4 cup fresh **flat-leaf Italian parsley, chopped**



## Instructions:

1. Heat the **oil** in a 4 to 5 quart Dutch oven or soup pot over medium heat. Add the **sausage** and break up the meat into small chunks as it cooks. Stir frequently to ensure the **sausage** cooks all the way through and sears on the surface, leaving fond in the pot. Transfer the **sausage** to a bowl and set aside.
2. Deglaze the pot with the **wine**. Scrape up the browned bits from the bottom of the pot.
3. Add the **onions, celery, roasted red peppers, and sun-dried tomatoes**. Sauté until softened, about 5 minutes.
4. Add the garlic and Italian seasoning to the pot, sprinkle the **flour** over the **vegetables**. Mix everything together until thick (you're making an in-the-pot roux).
5. Pour in a quarter cup of the **chicken broth** and 2 tablespoons of the **half and half**, stir well, until the thick vegetable mixture begins to smooth out.
6. Add the remaining **chicken broth** in 1/2 cup increments, stirring to incorporate completely into the **vegetable roux**.
7. Raise the heat to medium high. Add the **orzo** and return the **cooked sausage** to the pot. Adjust heat to maintain a simmer. Cook for **10-12 minutes**, or until the **orzo** has plumped up. Stir frequently.
8. When the **orzo** has cooked through, turn off the heat and stir in the remaining **half and half**, 1/2 cup of the **parmesan cheese**, the **spinach and parsley**, and stir well.
9. Let the soup rest for 10 minutes to allow it to finish thickening. Taste and add salt if necessary. Sprinkle the remaining **cheese** over the soup and serve.