



## [Stuffed Banana Pepper Soup](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 50 Minutes

Total Time: 1 Hour 5 Minutes

### **Ingredients:**

- 2 cups Banana Peppers, diced
- ½ Green Pepper, diced
- 1 medium Onion, chopped fine
- 1 lb Mild Ground Italian Sausage
- 1 heaping tsp Minced Garlic
- 1 TBSP Olive Oil
- 2 TBSP Butter
- 4 cups Chicken Stock
- ¾ cup Evaporated Milk
- 1½ cups Parmesan Cheese, shredded
- 8 oz Cream Cheese, cubed
- ¾ tsp Salt
- ½ tsp Black Pepper
- 1 tsp Basil
- 1 tsp Oregano
- ½ tsp Thyme
- 1 cup Dry Orzo

**Directions:**

- Cut off tops of Peppers, remove seeds.
  - Dice banana peppers and green peppers; set aside (reserve a few slices for garnish if you like).
  - Chop onion; set aside.
  - Spray the bottom of a large stockpot with nonstick spray.
  - Chop up ground sausage (if necessary), add to stock pot; cook until sausage is no longer pink.
  - Remove sausage from pan.
  - In the same large stockpot (do not clean) sauté onion, garlic, and peppers in olive oil and butter over medium heat for 5 minutes.
  - Add back cooked sausage to the stockpot.
  - Add chicken stock and evaporated milk to the stock pot mixture. Increase heat and bring the mixture to a boil.
  - Add in Parmesan cheese, cream cheese, salt, pepper, basil, oregano, and thyme; stir until cheese begins to melt.
  - Reduce heat to medium; cover and simmer 25 minutes stirring occasionally.
  - Add dry Orzo pasta to the mixture.
  - Stir constantly for 10 minutes until pasta is cooked.
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- Makes 8 servings Stuffed Banana Pepper Soup