

Summer Sausage Stew with Cherry Tomatoes, Corn, and Zucchini

Heated to the peak of their flavor (but not a second longer), the tomatoes, corn, and zucchini here burst with the best flavors of summer—literally, in the case of the tomatoes. You could freeze this soup if you want, but I think it will taste best right out of the pot the day it's made. If you want to make it ahead of time, save the zucchini, corn, and cherry tomatoes until just before serving, and stir them in as you reheat the soup.

If you don't have time to make the cherry tomato sauce, substitute 1 (28-ounce) can peeled tomatoes, crushed, for the sauce *and* water.

TIME: 35 minutes start to finish

MAKES: 2 to 4 servings

3 teaspoons olive oil, divided
1/2 pound hot Italian sausage (removed from casings)
1 medium onion, chopped
2 cloves garlic, finely chopped
2 carrots, peeled and sliced into 1/4" rounds
2 stalks celery, sliced into 1/4" half moons
2 teaspoons chopped fresh rosemary
Salt and freshly ground pepper
2 cups **Simple Cherry Tomato Sauce** (recipe follows)
2 cups water
1 medium zucchini, halved lengthwise and sliced into 1/4" half moons
About 3/4 cup corn kernels, from a cob of sweet corn
1 cup whole cherry tomatoes

Heat a large soup pot over medium heat. When hot, add 1 teaspoon of the oil, then add the sausage. Cook for 5 minutes or so, using a wooden spoon to break the sausage up into small pieces as it releases from the pan. When fully cooked, transfer the sausage to a paper towel-lined plate and set aside.

Add the remaining 2 teaspoons oil to the pan, then the onion, and cook for 3 minutes, stirring occasionally, or until the onion begins to soften. Add the garlic, carrots, celery, and rosemary, season with salt and pepper, and cook, stirring, for another 5 minutes or so.

Add the sauce and water, bring to a boil, then reduce heat and simmer for 5 minutes. Stir in the remaining ingredients and cook for 2 or 3 minutes, until zucchini and corn are just cooked through and tomatoes are beginning to split. Season to taste with salt and pepper and serve immediately.