

Italian Sausage and Tortellini Soup

This is delicious! We like things a little on the spicy side so I use spicy Italian sausage and add cayenne pepper.

Preparation and cooking time: 1 hr

Serves: 6-8

INGREDIENTS:

1 lb	Italian sausage, spicy or mild
1	Large onion, diced
2 cups	Mushrooms, sliced
2	Carrots, shredded or chopped into small pieces
4 cups	Chicken broth
7 ½ oz can	Tomato sauce
19 oz can	Tomatoes, diced
½ Tbsp	Italian seasoning
¼ tsp	Black pepper
Dash	Cayenne pepper, to taste (optional)
¼ - ½ tsp	Salt – be mindful of salt already in broth and tomatoes
10 oz pkg	Tortellini
Sprinkle	Parsley, chopped
Sprinkle	Grated Parmesan cheese

DIRECTIONS:

Heat 1 Tbsp of cooking oil in a large, heavy pot over medium high heat.

Add sausages to pot and brown on all sides. Allow to cook through while preparing vegetables.

Remove sausages from pot and set aside.

Add onions and mushrooms to pot. Sauté for a couple minutes.

Add carrots, broth, tomato sauce, tomatoes, and seasonings to pot, stirring to combine.

Slice sausages and return to pot.

Cover and bring to a gentle boil over medium high heat.

Reduce heat and continue to simmer until vegetables are tender.

Add tortellini and return to a boil. Continue to gently boil until tortellini is heated through.

Spoon into bowls and top with parmesan cheese and parsley.