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## Ingredients for Italian Sausage Tortellini Soup

1 pound ground Italian sausage

1 medium onion, peeled and chopped

4 cloves garlic, peeled and minced

28 ounce can diced tomatoes

6 cups chicken stock or broth

2 teaspoons dried basil (or 4 teaspoons fresh basil, finely chopped)

1 teaspoon dried oregano (or 3 teaspoons fresh oregano, finely chopped)

1 tablespoon dried parsley flakes (or 2 tablespoons fresh parsley, finely chopped)

$\frac{1}{4}$  teaspoon crushed red pepper

1 teaspoon kosher salt

12 ounce package dried cheese tortellini

Grated Parmesan cheese for garnish

# Directions for Italian Sausage Tortellini Soup

1. **Brown:** In a skillet, brown the Italian sausage, chopped onion, and minced garlic; drain off grease.
2. **Add:** To a 6-quart slow cooker, add the browned Italian sausage mixture, diced tomatoes, and chicken stock/broth.
3. **Add seasonings:** Add the basil, oregano, parsley, crushed red pepper, and salt.
4. **Cook:** With lid on, cook on LOW for 4-6 hours (or on HIGH for 3-4 hours).
5. **Add:** 15 minutes before you are ready to eat, add the cheese tortellini and stir. With the lid on, cook 15 minutes or until the tortellini is tender.
6. **Garnish:** Salt and pepper to taste. Ladle soup into bowls and top with grated Parmesan cheese.

\*If you enjoy spinach in your soup, you could add two handfuls of fresh baby spinach when you add the cheese tortellini.

