JANE SMITH LIFESTYLE

Creamy Italian Sausage Tortellini Soup

Prep: 15 minutes | Cook: 30 minutes | Serves: 8



There's nothing like a pot of soup simmering on the stove to make a house feel like home — this one is built around italian sausage and small onion.

Ingredients

- 1 lb Italian sausage
- 1 small onion, diced
- 3 cloves garlic, minced
- 5 cups chicken broth
- 1 (20 oz) package refrigerated cheese tortellini
- 1 cup heavy cream
- 2 cups baby spinach
- 1 cup diced tomatoes
- 1/2 cup grated Parmesan cheese
- 1 tsp Italian seasoning
- Salt
- Black pepper
- Fresh basil
- Red pepper flakes (optional)

Directions

1. Brown sausage with onion.
2. Add garlic and cook for 1 minute.
3. Stir in broth, tomatoes, and Italian seasoning.

4. Bring to a boil.
5. Add tortellini and cook until tender.
6. Reduce heat and stir in heavy cream.
7. Add spinach until wilted.
8. Stir in Parmesan.
9. Adjust seasoning.
10. Garnish with basil and red pepper flakes.

Jane's Note

Want to switch it up? Add mushrooms.

Can I make this ahead? Prepare the soup base ahead; cook the tortellini when reheating. Can I keep leftovers? Refrigerate up to 4 days.

Storage: Refrigerate up to 4 days.

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