



Italian Sausage Tortellini Soup

Jacob · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This is the best soup I have ever had It has lots of vegetables Italian sausage and even tortellini Soup is one of my favorite foods and this recipe tops the list

Ingredients

- - 1 (3.5 ounce) link sweet Italian sausage
- casings removed - 1 cup chopped onions - 2 cloves garlic
- minced - 5 cups beef stock - ? cup water - ½ cup red wine - 4 tomatoes - peeled
- seeded and chopped - 1 cup chopped carrots - ½ teaspoon dried basil - ½ teaspoon dried oregano - 1 cup tomato sauce - 1 zucchini
- chopped - 8 ounces cheese tortellini - 1 green bell pepper
- chopped - 1 tablespoon chopped fresh parsley - 2 tablespoons grated Parmesan cheese for topping

Instructions

1. Place sausage in a large pot over medium-high heat and sauté for 10 minutes
2. or until well browned. Drain the fat except for about 1 tablespoon
3. add onions and garlic and sauté for 5 more minutes. Next add beef stock
4. water
5. wine
6. tomatoes
7. carrots
8. basil
9. oregano
10. and tomato sauce. Bring to a boil
11. reduce heat to low and simmer for 30 minutes
12. skimming any fat that may surface. Add zucchini
13. tortellini
14. green bell pepper
15. and parsley to taste. Simmer for 10 minutes
16. or until tortellini is fully cooked. Pour into individual bowls and garnish with cheese.