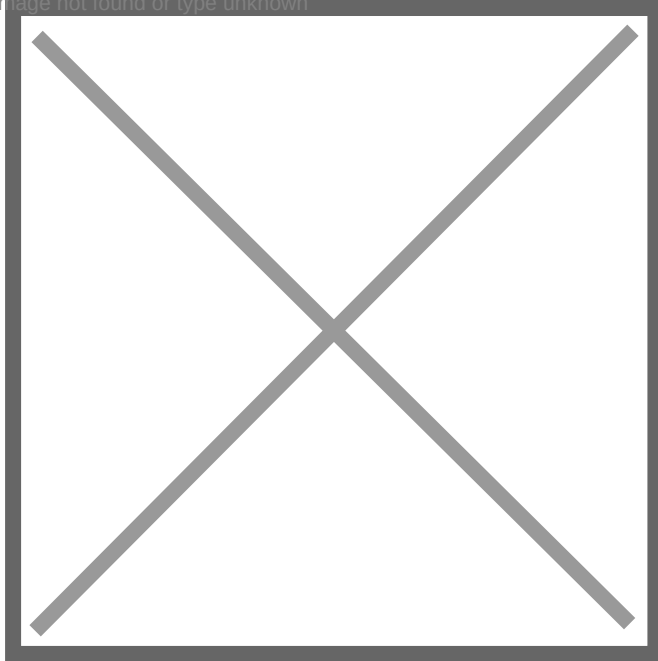




Hearty Tortellini Soup

Jacob · 30/09/2024

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Prep Time

1 hr 50 mins

Difficult

Medium

Servings

10

Description

This is a wonderfully hearty soup that brings raves when you serve it Add some crusty French or Italian bread and a tossed green salad and thats all you will need Serve with grated Parmesan cheese

Ingredients

- - 1 pound Italian sausage - 1 cup chopped onion - 2 cloves garlic
- minced - 5 cups beef broth - ½ cup water - ½ cup dry red wine (Optional) - 8 ounces fresh tortellini pasta - 1 cup sliced carrots - 2 cups stewed tomatoes - ½ teaspoon dried basil - ½ teaspoon dried oregano - 8 ounces tomato sauce - 1 ½ cups sliced zucchini - 2 green bell peppers
- seeded and cubed - 3 tablespoons chopped fresh parsley

Instructions

1. Remove casings from sausage. Brown sausage and cook until crumbly. Remove meat from pot. Reserve 1 tablespoon drippings. Cook onion and garlic in the drippings until tender. Add broth
2. water
3. wine
4. carrots
5. tomatoes
6. basil
7. oregano
8. tomato sauce
9. and the cooked sausage. Bring to a boil; reduce heat and simmer uncovered 30 minutes. Add zucchini
10. green peppers
11. parsley
12. and tortellini. Simmer another 25 minutes
13. covered
14. for fresh tortellini
15. or 45 minutes
16. covered
17. for frozen tortellini. Serve with fresh parmesan cheese sprinkled over the top.