

Garlicky Tortellini Soup With Sausage Tomatoes and Spinach

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

I got a similar recipe to this out of my local newspaper a long time ago I've tweaked the recipe quite a bit over the years to suit our tastes I hope this tortellini soup suits your family as well Enjoy

Ingredients

- - 1 pound mild sausage
- removed from casings - 1 medium onion
- finely chopped - 6 cloves garlic
- finely chopped - 1 (32 ounce) carton chicken broth - 1 (14 ounce) can chicken broth - 1 pound frozen cheese tortellini - 1 (14 ounce) can diced tomatoes - 1 (10 ounce) package fresh spinach
- coarsely chopped - 10 leaves fresh basil
- chopped - ½ teaspoon red pepper flakes
- or to taste (Optional) - 1 pinch salt and ground black pepper to taste (Optional) - ½ cup grated Parmesan cheese
- or as needed

Instructions

1. Heat a large pot over medium-low heat. Cook sausage and onion until onion is soft and translucent
2. breaking up sausage as it cooks
3. 5 to 7 minutes. Add garlic and cook 1 to 2 minutes more. Pour all chicken broth into the pot and bring to a boil
4. about 5 minutes. Add tortellini and cook 5 minutes more. Add tomatoes with juice and return to a boil. Reduce heat to low and simmer soup for 10 minutes. Stir spinach into soup; it will look like too much
5. but it will wilt quickly. Add basil and red pepper flakes and simmer 5 minutes more. Season with salt and pepper. Pass Parmesan cheese at the table when you serve the soup. Cook's Note: Feel free to use dried basil in place of fresh. Substitute hot sausage for mild
6. if you like.