
Creamy Italian Tortellini Soup

6 portions

1 Tbsp olive oil
1 cup chopped onion
2 Tbsp minced garlic
1 Tbsp Italian seasoning
7 cup chicken broth
28 oz can + 14 oz can of
diced tomatoes
1 lb uncooked Italian
sausage, hot or sweet/mild
10 oz small frozen cheese
tortellini (or fresh)
1/2 cup parmesan cheese,
shredded
4 cups fresh baby spinach
3/4 cup heavy whipping
cream

- 1** Preheat a large pan or stockpot over medium heat. Add the olive oil to the pot. Cook the hot or mild Italian sausage and chopped onion for 6 minutes until cooked through.
- 2** Add the minced garlic and Italian seasoning and cook for one more minute.
- 3** Drain most of the grease from the pan, keeping at least 1-2 Tbsp in the pot for flavor.
- 4** Put the seasoned sausage mixture into a large crockpot, scraping up the bits of sausage from the bottom of the pan and adding those to the crockpot.
- 5** Add the chicken broth and can of diced tomatoes. Stir all ingredients together.
- 6** Cook the tortellini soup in the crockpot for 7-8 hours on low or 4-5 hours on high.
- 7** 30 minutes before the cooking time is done, add the tortellini, spinach, cream, and shredded parmesan to the pot. Turn the slow cooker to High and cook until the tortellini floats to the surface and the soup is heated throughout. Stir before serving.
- 8** Garnish with red pepper flakes, more parmesan, and/or fresh basil. Season with salt and pepper as desired.