Creamy Sausage Tortellini Soup

Ingredients:

- 1 lb. ground pork sausage or Italian sausage
- 1 cup carrots, chopped
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 TBSP Italian seasoning
- $^{1}/_{4}$ cup flour
- 6 cups chicken broth
- 1 can (6 oz.) tomato paste
- 1 cup heavy cream
- 1 package (9 oz.) three cheese tortellini
- 3 cups kale or spinach, chopped
- Salt and pepper to taste

Instructions:

- In a large pot over medium-high heat, add the sausage. Cook and crumble until brown, remove and set aside on a plate. Add the carrots and onion and saute until tender. Add in garlic and Italian seasoning and saute for a minute more.
- Add in the flour to the vegetables and pour in chicken broth. Add in the tomato paste and stir. Add in heavy cream and tortellini and bring to a simmer for about 7 minutes until tortellini is cooked. Add in the kale or spinach right before serving and salt and pepper to taste.

Revision #1
Created 2021-11-11 20:07:05 UTC by Cody Nagel
Updated 2021-11-11 20:15:51 UTC by Cody Nagel