

Rustic Italian Tortellini Soup

Taste of Home magazine's Rustic Italian Tortellini Soup is a favorite of long-time BEDS supporter and volunteer Shawn Erickson from Erickson Plumbing. Shawn has been a BEDS volunteer for many years and has provided many meals as well as shelf stable items during the COVID-19 pandemic. Erickson Plumbing is our Soup & Bread Spoon Sponsor.

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Ingredients:

- 3/4 pound Italian turkey sausage links, casings removed
- 1 medium onion, chopped
- 6 garlic cloves, minced
- 2 cans (14-1/2 ounces each) reduced-sodium chicken broth
- 1-3/4 cups water
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 package (9 ounces) refrigerated cheese tortellini
- 1 package (6 ounces) fresh baby spinach, coarsely chopped
- 2-1/4 teaspoons minced fresh basil or 3/4 teaspoon dried basil
- 1/4 teaspoon pepper
- Dash crushed red pepper flakes
- Shredded Parmesan cheese, optional

Directions:

- Crumble sausage into a Dutch oven; add onion. Cook and stir over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Stir in the broth, water and tomatoes. Bring to a boil. Add tortellini; return to a boil. Cook for 5-8 minutes or until almost tender, stirring occasionally. Reduce heat; add the spinach, basil, pepper and pepper flakes. Cook 2-3 minutes longer or until spinach is wilted and tortellini are tender. Serve with cheese if desired.