

Creamy Sausage tortellini soup

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Happy New Year!!! As we welcome a fresh start and set our intentions for the coming year ahead, there's something comforting about kicking off the day with a hearty, soul-warming meal. After all the holiday feasts and celebrations, today calls for something warm and simple: Creamy sausage tortellini soup.

This soup is the perfect way to ease into the new year. It's a one-pot wonder that combines spicy Italian sausage, tender spinach and cheese tortellini, and a rich, creamy broth that feels indulgent without being over the top. Whether you're recovering from late night festivities or spending the day with loved ones, this dish brings comfort and joy to the table.

The best part? It's incredibly easy to make, so you can spend less time in the kitchen and more time enjoying the day. Pair it with some crusty bread or a side salad, and you have a complete meal.

Variations for this creamy sausage tortellini soup

1. If you like extra spicy add 1 Tablespoon of hot pepper flakes for extra heat. Or if you don't like spicy use mild Italian sausage.
2. If you want to go the vegetarian route leave out the

sausage altogether and use vegetable broth instead of chicken stock.

3. Add more vegetables like diced zucchini for extra nutrition. Swap spinach for Swiss chard or arugula or add a little of all of them.
4. Replace the tortellini with gnocchi or small shaped pasta like orecchiette. These variations ensure your creamy sausage tortellini soup stays exciting and versatile , perfect for any occasion. ENJOY!!!

Ingredients

- 1/2 lb. cheese and spinach tortellini
- 2 Tbsp. olive oil
- 1 cup each chopped onion + celery+ carrots
- 1/2 lb. spicy Italian sausage
- 2 cups tomato sauce
- 4 cups chicken stock
- 1 cup water
- 1 cup heavy cream
- 1 cup grated parmesan
- 3 cups chopped spinach

Instructions

1. Start by cooking the celery, onion and carrots in the two tablespoons of olive oil over medium high heat in a stock pot or Dutch oven until soft and translucent.
2. Add the sausage and cook until brown breaking it up as you go.
3. Then add in the tomato sauce ,chicken stock, water and heavy cream cover and simmer for 20 minutes. Then add the tortellini and simmer 10 minutes longer. Add the spinach and parmesan cheese the last 5 minutes
4. Salt and pepper to taste. ENJOY!!!