

From our kitchen to yours



Creamy Tortellini Soup

TOTAL TIME: 30 mins YIELDS: 4-6 servings

Courtesy of Damn Delicious

Ingredients:

1 Tbsp	Olive oil	4 cups	Chicken stock
454g	Italian sausage, casing removed	236mL	Canned tomato sauce
3 cloves	Garlic, minced	255g	Three cheese tortellini
1 medium	Sweet onion, diced	½ bunch	Kale, stems removed, leaves chopped
2 tsp	Italian seasoning	1/3 cup	Heavy cream
2 Tbsp	Salt and black pepper, to taste	3 Tbsp	Fresh basil, chopped
	Flour		

Directions:

Heat olive oil in a large stockpot, over medium heat. Add sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.

Stir in garlic, onion, and Italian seasoning. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes; season with salt and pepper, to taste.

Whisk in flour until lightly browned, about 1 minute.

Gradually whisk in chicken stock and tomato sauce. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes.

Stir in tortellini; cover and cook until tender, about 5-7 minutes.

Stir in kale until wilted, about 1-2 minutes. Stir in heavy cream and basil until heated through, about 1 minutes; season to taste with salt and pepper.

