

Tortellini Soup by Capital Grills

INGREDIENTS

(SERVES FOUR)

- 1 pound chicken sausage
- 1/3 cup olive oil
- 1 cup chopped onion
- 4 cloves minced garlic
- 5 cups beef broth
- 1 cup sliced carrots
- 2 cups diced tomatoes
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- 1 ½ cups sliced zucchini
- 1 can small cannellini beans (or 2 cups of cooked cannellini beans prepared the night before)
- 8 ounces fresh cheese tortellini pasta
- 3 tablespoons chopped fresh Italian parsley
- Rind of Parmesan cheese
- Additional grated Parmesan cheese, for serving

INSTRUCTIONS

- 1. Slice sausage into ½ inch pieces. In a large sauce pan or Dutch oven, brown in olive oil and remove to plate.
- 2. Cook onion and garlic in the oil until soft. Add broth, carrots, tomatoes, and spices. Bring to a boil; then reduce to a simmer and cook, uncovered, 30 minutes. Bury parmesan rind at bottom of pot.
- 3. Add zucchini, reserved sausage, and tortellini. Simmer another 20 minutes. Serve with fresh parmesan cheese grated over the top.