

A Sutherland Belle

Spicy Sausage & Spinach Tortellini Soup

INGREDIENTS

- 1 tablespoon olive oil
- 1-pound hot Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 medium onion, diced
- 1 teaspoon Italian seasoning
- 2 tablespoons double-concentrated tomato paste
- 4 cups chicken stock
- 1 (28-ounce) can crushed tomato sauce with basil
- 1 (2 inch) parmesan cheese rind, optional
- 1 teaspoon smoked paprika
- 1 (9-ounce) package refrigerated cheese tortellini
- 6 ounces fresh spinach
- 3/4 cup heavy cream
- Kosher salt and freshly ground black pepper, to taste
- Freshly grated parmesan cheese and basil for topping

INSTRUCTIONS

1. Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.
2. Add garlic, onion, and Italian seasoning to the sausage. Cook, stirring frequently until onions have become translucent, about 2-3 minutes.
3. Stir in tomato paste and cook for 2 minutes.
4. Gradually whisk in chicken stock, tomato sauce, parmesan rind if using, and smoked paprika. Bring to a boil; reduce heat and simmer, stirring occasionally, for 10 minutes. Remove rind.
5. Stir in cream, tortellini, and spinach. Cook until tortellini is cooked and spinach is wilted; about 5 minutes. Season with salt and pepper, to taste. Top with grated parmesan cheese and fresh basil.