

A Sutherland Belle

Creamy Tortellini & Sicilian Sausage Soup

INGREDIENTS

- 19 ounces [Carando Sicilian Sausage](#), hot or mild
- 1 small yellow onion, diced
- 1 cup carrots, diced
- 1 cup celery, diced
- 3 cloves garlic, minced
- 3 Tablespoons flour
- 1 teaspoon rosemary
- 1 teaspoon oregano
- 1 teaspoon thyme
- 1/2 teaspoon cayenne, optional
- 1 tablespoon mustard powder
- 1/2 teaspoon pepper
- 4 cups chicken broth
- parmesan cheese rind, optional
- 2 cups heavy cream
- 5 ounces baby spinach
- 10 ounces cheese tortellini (refrigerated or frozen)
- Crushed red pepper and shaved parmesan cheese

INSTRUCTIONS

1. Remove the casings from the sausage. Cook and crumble the sausage over medium-high heat until the onions the sausage is cooked through, 8-10 minutes.
2. Take the sausage out of the pot and set it aside. Leave about two tablespoons of grease in the pan.
3. Add the onion, carrots, and celery to the pot and cook for 5-8 minutes or until softened.
4. Add the flour and garlic and cook for a minute, stirring constantly to remove the raw flour taste.
5. Add rosemary, thyme, oregano, cayenne, mustard powder, and pepper. Stir to combine.
6. Add the sausage back to the pan. Slowly add the chicken broth and stir until the flour has completely dissolved and use a wooden spoon the clean the bottom of the pot.
7. Add the parmesan rind if using (if not add 1 teaspoon salt at this time). Increase the heat to high and bring the soup to a gentle boil. Cook for 15 minutes.
8. Stir in the cream and cook for another 5 minutes.
9. Add the spinach and tortellini and simmer for 3-5 minutes. (If your tortellini needs longer cooking time, add the tortellini first, then the kale during the last 5 minutes.)
10. Taste the soup and add salt if desired. Start with ¼ tsp and add more after that if needed.