

# A Sutherland Belle

## Hot Sausage, Spinach & Tortellini Bake

### INGREDIENTS

- 20 ounces Hot Italian sausage
- 1 medium onion, chopped
- 3 cloves garlic minced
- 2 tablespoons tomato paste
- 1 teaspoon EACH: salt, pepper, Italian seasoning, smoked paprika
- 1/2 cup chicken broth
- 1 (14-ounce) can fire roasted diced tomatoes with juices
- 1/2 cup heavy whipping cream
- Zest of 1/2 lemon
- 1 lemon, juiced
- 1 (10-ounce) package of refrigerated cheese tortellini
- 2 cups loosely packed fresh baby spinach
- 4 ounces mini mozzarella balls
- 1/4-1/2 teaspoon red pepper flakes
- Freshly shaved parmesan cheese and basil for garnishing

### INSTRUCTIONS

1. Preheat oven to 375F.
2. Remove sausage meat out of the casings and crumble it into a skillet. Cook it over medium-high heat, stirring occasionally, until it's browned. Add onion and cook for 4 minutes.
3. Add the garlic, salt, pepper, Italian seasoning, and smoked paprika; cook for one minute or until well blended. Add chicken broth, diced tomatoes, cream, lemon zest and juice. Stir until completely combined.
4. Add tortellini. Cook, uncovered, stirring occasionally, for 5-7 minutes or until the tortellini is cooked and the sauce has reduced to your liking. Cooking the tortellini in the sauce helps thicken it as it releases the starch.
5. Stir in the spinach and let it wilt. Top with red pepper and mini mozzarella balls. Bake in the oven uncovered for 15 minutes.
6. Sprinkle with fresh parmesan and basil. Serve immediately and enjoy!