

A Sutherland Belle

Italian Sausage & Kale Tortellini Soup

INGREDIENTS

For the Soup

- 1 tablespoon olive oil
- 1 pound Italian sausage, casing removed
- 5 cloves garlic, minced
- 1 medium onion, diced
- 1 tablespoon Italian seasoning
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked pepper
- ¼ teaspoon crushed red pepper flakes
- 1 (6-ounce) can tomato paste
- 4 cups chicken stock
- 1 (15-ounce) can crushed tomato sauce with basil
- 1 (15-ounce) can fire-roasted tomatoes
- 1 lemon, zested
- ½ lemon juiced
- 1 bay leaf
- 1 (2 inch) parmesan cheese rind, optional
- 1 (15-ounce) package refrigerated cheese tortellini
- 5 packed cups chopped kale
- 4-ounces Crème fraîche
- Kosher salt and freshly ground black pepper, to taste
- Grated parmesan cheese and fresh basil for topping

For the Garlic Butter

- 1 cup butter, softened
- 2 tablespoons fresh garlic
- ¼ cup grated parmesan cheese
- 2 tablespoons fresh parsley, chopped
- ½ teaspoon garlic powder
- ½ teaspoon freshly cracked pepper
- ¼ teaspoon paprika

INSTRUCTIONS

For the Soup

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 onion, garlic, Italian seasoning, smoked paprika, salt, and pepper 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, fire-roasted tomatoes, crushed tomato sauce, parmesan rind, lemon zest, and bay leaf. Bring to a boil; reduce heat and simmer, stirring occasionally, for 10 minutes. Remove the rind and bay leaf.
5. Stir in Crème fraîche, lemon juice, red pepper flakes, tortellini, and kale. Cook until tortellini is cooked and kale is wilted; about 5 minutes. Season with salt and pepper, to taste. Top with grated parmesan cheese and fresh basil.

For the Garlic Butter

- Combine softened butter, minced garlic, and parmesan cheese in a small bowl.
- Season with garlic powder, pepper, and paprika. Stir in parsley.
- Mix until smooth. Serve on warm bread.