

Cheese Tortellini Soup

Ingredients:

- 1 pound ground Italian sausage (your choice of mild or hot)
- 1 medium onion, chopped
- 1 small package of mushrooms (whatever kind you like)
- 3 cloves of garlic, minced
- 2 cans chicken broth (14.5 oz each)
- 1 3/4 cup water
- 1 can diced tomatoes undrained (14.5 oz)
- 1 can crushed tomatoes (small can)
- 1 package cheese Tortellini (refrigerated, frozen will work as well)
- 1 package fresh baby spinach, coarsely chopped
- 1 teaspoon Italian seasoning
- 1/4 teaspoon black pepper
- dash crushed red pepper flakes
- salt
- parmesan cheese

To make vegetarian: omit sausage and chicken stock, substitute with more vegetables (zucchini, eggplant, etc) and vegetable stock

Directions:

Heat a large sauce pot to medium/high heat and add your sausage and break apart into small bite size chunks. Once sausage is mostly brown add onions and mushroom, season with salt/pepper and Italian seasoning. Once these have cooked add garlic and cook for about a minute. Next stir in broth, water, and tomatoes. Bring to a boil. Taste and correct seasoning.

Add Tortellini and return to a boil. Cook for 5-8 minutes or until **almost tender**, stirring occasionally. If using frozen, you should follow timing instructions on package. Reduce heat and add spinach and pepper flakes. Cook until spinach is wilted and tortellini are done. Serve with parmesan cheese if desired.

makes 2 quarts