

Noreen's Kitchen

Tortellini Soup

Ingredients

1 pound bulk Italian Sausage	1 cup bell pepper, chopped
1 pound fresh cheese Tortellini	4 cups fresh, washed baby spinach
4 cups chicken stock	1 teaspoon Italian seasoning
1, 28 ounce can crushed tomatoes	1 teaspoon Pizza seasoning (optional)
1, 14 ounce can diced tomatoes	1 teaspoon salt
1 medium onion chopped	1 teaspoon cracked black pepper
4 cloves garlic chopped	

Step by Step Instructions

Brown sausage in a large stock pot until it is no longer pink.

Add salt, pepper, Italian seasoning and pizza seasoning, stir well to combine.

Add in onion, garlic and peppers and toss well.

Pour in chicken stock, crushed tomatoes and diced tomatoes and give everything a good stir to incorporate well.

Add in tortellini and stir.

Simmer for 15 minutes over medium heat until tortellini puffs up and everything is heated through.

Add in spinach and stir just until it has wilted.

Serve with crusty bread and/or a side salad for a complete meal.

Enjoy!