

Italian Sausage Soup with Tortellini Dawn Norcross

INGREDIENTS

1 pound sweet Italian sausage, casings removed
1 cup chopped onion
2 cloves garlic, minced
1 quart marinara
1 quart beef broth
1 cup thinly sliced carrots
1 quart cubed zucchini
8 ounces fresh tortellini pasta

DIRECTIONS

In a 5-quart Dutch oven, brown sausage. Remove sausage and drain, reserving 1 tablespoon of the drippings. Sauté onions and garlic in drippings. Stir in marinara, beef broth, carrots and sausage. Bring to a boil. Reduce heat; simmer uncovered for 30 minutes. Add tortellini, zucchini and cook until tortellini is tender. Sprinkle with Parmesan cheese on top of each serving.