Italian Sausage and Tortellini Soup Recipe

From Yuriko Zoller

Makes 4 generous servings

 ¾ – 1 lbs. Italian sausage (hot or mild) or Turkey Sausage--Remove from casing before cooking

1 can (14 ½ oz.) Diced Tomatoes with Basil, Garlic & Oregano

1 pkg (9 oz.) fresh or frozen cheese tortellini

1 can (14 oz.) beef broth

1 cup water

1 tsp. Oregano

1 tsp. Basil

¼ tsp. Hot pepper

1 Tbsp. Garlic

1 small onion chopped

1 can French cut green beans (optional)/ cut green beans

2 green onions, sliced

Fresh grated Parmesan cheese

Brown sausage & drain fat. Add remaining ingredients, except beans, tortellini, green onions & cheese. Bring to a boil. Add tortellini, cover, reduce heat and simmer until pasta is nearly done. Add beans and simmer until heated through. Sprinkle with finely sliced green onions & grated fresh Parmesan cheese, and serve.

For the crock pot version: Brown sausage & drain fat using paper towels. Put remaining ingredients, except beans, tortellini, scallions and cheese in crock pot. Cook on low 4 – 5 hours. Turn crackpot to high, add tortellini and beans. Continue cooking until tortellini is tender. Serve with sprinkling of scallions and cheese.