



Creamy Chicken Sausage, Tomato, & Tortellini Soup

A cozy, comfort food soup option using Stoltzfus Meats chicken sausage.

Ingredients

- Olive oil
- 1 small yellow onion, chopped
- 3 cloves garlic, minced
- 1 lb Stoltzfus Meats Italian chicken sausage
- 4 cups chicken broth
- 28 oz can diced tomatoes, undrained
- 14 oz can tomato sauce
- 1 large zucchini, sliced
- 19 oz frozen tortellini
- 4 cups baby spinach
- 1/2 cup heavy cream
- 1/2 cup Parmesan cheese
- 1/4 cup fresh basil, roughly chopped
- 2 Tbsp fresh parsley, roughly chopped
- Salt and pepper, to taste
- Additional basil and parmesan cheese for topping



Directions

1. Coat the bottom of a large Dutch oven with olive oil and heat over medium heat. Add the onion and sautee until softened, about 4 minutes. Add the garlic and sautee until fragrant. Add the sliced chicken sausage and cook, stirring occasionally until heated through.
2. Stir in the chicken broth, diced tomatoes, and tomato sauce and bring the mixture to a boil. Add the zucchini and cook for 2 minutes. Add the frozen tortellini and cook for another 5 minutes, or until tortellini is tender and hot all the way through.
3. Remove the mixture from heat and stir in the spinach until wilted. Stir in the cream, Parmesan cheese, basil, and parsley. Season to taste with salt and pepper. Serve warm with additional fresh basil and Parmesan cheese for topping, if desired.



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