



Italian Tortellini Soup-- Perfect for Christmas



This soup comes together so quickly, kind of a dump it in the pot kind of recipe. The colors are so pretty that it's perfect for a weeknight, or even a special occasion like Christmas! This recipe is for a large batch.

Serves at least 20

Ingredients

- 2 lbs Italian Sausage
- 3 large 28 oz Cans Crushed Tomatoes (If halving the recipe use one large can and one small can or use two large cans)
- 8 cups Chicken broth
- 2 onions chopped
- 1 package frozen spinach
- 2 19 oz packages frozen tortellini
- 2 Whole Heads of garlic minced
- 2 tsp Italian Seasoning
- 1 tsp garlic salt
- Grated parmesan for topping

Instructions

In a large pot brown the two pounds of Italian sausage over medium heat, retain the grease and add the onion and garlic. Cook until the onions are translucent. Drain any excess grease. Next add the crushed tomatoes, the chicken broth, the frozen spinach and the Italian seasoning, plus the garlic salt. Let the soup simmer for about ten minutes, then add in the tortellini and let it cook for about five more minutes. Top with grated parmesan if desired. Enjoy!

