

Italian Sausage and Spinach Soup with Tortellini

- Prep Time: 10 minutes
- Cook Time: 45 minutes - 1 hour
- Total Time: 1 hour, 10 minutes
- Servings: 10

Ingredients:

- 9 ounces Priano Three Cheese
 - 19 ounces Parkview Hot or Mild Italian Sausage, thawed
 - 1 tablespoon Carlini Extra Light Olive Oil*
 - 2 cloves garlic, crushed
 - 1 cup diced onion
 - 1 cup diced celery
 - 1 cup diced carrot
 - 2 teaspoons Stonemill Italian Seasoning
 - Stonemill Iodized Salt, to taste
 - Stonemill Ground Black Pepper, to taste
 - 14.5 ounces Priano Italian Diced Tomatoes*
 - 64 ounces Chef's Cupboard Chicken Broth
 - 2 La Fiesta bay leaves
 - 2 cups Little Salad Bar Flat Leaf Spinach
 - 2 teaspoons Stonemill Parsley Flakes
- *These are ALDI Find items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. Bring a medium pot of water to a boil.
2. Cook tortellini according to package instructions. Drain and rinse with cold running water. Set aside.
3. Gently apply pressure to remove Italian sausage from casing.
4. In a large pot, heat olive oil over medium-high heat. Add garlic and sausage. Cook until sausage is brown and no pink remains.
5. Drain fat from pan. Add onion, celery, and carrot and sauté 3-5 minutes. Add Italian seasoning, and salt and pepper to taste, sauté 10 minutes.
6. Add diced tomatoes and gently scrape bottom of pan. Add chicken broth and reduce heat to simmer. Add bay leaves and simmer for 30 minutes.
7. Add spinach, parsley, and tortellini, cook for 5 minutes. Season to taste with salt and pepper, and serve.



Recipe Courtesy of:
ALDI Test Kitchen