

# Tortellini Soup

40 minutes

Recipe by Tracy Flint

## Ingredients (serves four)

1 tbsp oil  
1/2 lb sausage  
1 yellow onion diced  
2 cloves garlic minced  
1 (28 oz) can diced tomatoes  
Vegetable bouillon  
2 tbsp fresh basil chopped  
1 tsp salt  
1/2 tsp pepper  
1 package of tortellini  
2 cups of greens (spinach or kale)



## Instructions

1. Dice onion and set aside. Mince garlic and set aside.
2. Add bouillon cubes to 4 cups of boiling water. Set aside.
3. Heat a large, heavy-bottomed pan over medium-high heat and add a glug of oil. Add the diced onion and sauté until soft, about 2 minutes. Add the sausage ground by squeezing it out of its casing into the pan, along with the minced garlic, and cook until sausage is cooked through (about 2 minutes).
4. Stir in crushed tomatoes and vegetable bouillon. Bring to a boil then reduce heat to simmer for 20 to 30 minutes,
5. Add tortellini, chopped basil, and spinach or kale and cook for about 3 to 5 minutes.
6. Portion into bowls, serve and enjoy!

Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>