

Creamy Sausage and Tortellini Soup - A One-Pot Meal That Hits the Spot

Sweet Italian Sausage and Tortellini Soup - A Hearty One-Pot Comfort Meal ??



OVEN
375°F

TIME
8 min

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Recipe Card

SAVE
PDF

INGREDIENTS

For the Soup:

- 1 lb Sweet Italian sausage (casings removed)
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes (with juice)
- 1 can (15 oz) tomato sauce
- 4 cups chicken broth (or vegetable broth)
- 1/2 cup heavy cream
- 1 bag (9 oz) fresh cheese tortellini
- 1 cup spinach (or kale), roughly chopped
- 1 tsp Italian seasoning
- Salt and pepper to taste
- Olive oil, for sautéing

Fresh grated Parmesan cheese, for serving

For the Garlic Bread:

- 1 loaf French or Italian bread
- 1/4 cup unsalted butter, softened
- 1 tbsp fresh parsley, chopped
- Salt to taste

DIRECTIONS

1. Make the Soup: Heat a drizzle of olive oil in a large pot over medium heat.
2. Add the sausage, breaking it up with a spoon. Cook until browned and cooked through, about 6-8 minutes.
3. Add diced onion and garlic. Sauté for 2-3 minutes until soft and fragrant.
4. Stir in the diced tomatoes, tomato sauce, and chicken broth. Bring to a simmer.
5. Add heavy cream, Italian seasoning, salt, and pepper. Simmer on low for 10-15 minutes to blend flavors.
6. Stir in tortellini and cook according to the package (usually 3-5 minutes).
7. Add chopped spinach in the last minute, stirring until wilted.
8. Prepare the Garlic Bread: Preheat oven to 375°F (190°C).
9. Slice the bread into thick pieces.
10. Mix softened butter with garlic and parsley.
11. Spread over each slice. Sprinkle with a pinch of salt.
12. Arrange on a baking sheet and bake for 10-12 minutes, or until golden. Broil for extra crispiness in the last minute.
13. Serve: Ladle the soup into bowls.
14. Top with grated Parmesan.
15. Serve with warm garlic bread on the side. Enjoy every cozy, cheesy bite!

SWAPS & NOTES

Sausage: Use spicy Italian sausage for extra kick, or turkey sausage for a leaner option.

Tortellini: Cheese-filled is classic, but sausage or spinach-stuffed versions are excellent too.

Greens: Swap spinach for kale, chard, or even arugula.

Cream-Free: Skip the cream for a lighter broth-or use coconut milk for dairy-free.

TIPS FOR SUCCESS

Use fresh tortellini for faster cook time and softer texture.

Brown the sausage well-it builds deep, savory flavor into the broth.

Simmer uncovered for a few extra minutes after adding the cream.

Double the batch-it's freezer-friendly and even better the next day.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-sausage-and-tortellini-soup-a-one-pot-meal-that-hits-the-spot/>