

Cozy Up with This Creamy Italian Sausage Soup with Parmesan and Pasta

Creamy Parmesan Italian Sausage Ditalini Soup



TIME
30 min

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INGREDIENTS

- 1 lb Italian sausage, casings removed
- 1 tbsp olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes, drained
- 4 cups chicken broth
- 1 cup heavy cream
- 1 cup small pasta (ditalini or elbow)
- 1 cup shredded Parmesan cheese
- $\frac{1}{2}$ tsp dried basil
- $\frac{1}{2}$ tsp dried oregano
- Salt and pepper, to taste
- Fresh parsley, chopped, for garnish

Instructions:

1. Cook the Sausage:
2. Sauté the Aromatics:
3. Add Tomatoes and Broth:
4. Cook the Pasta:
5. Make it Creamy:
6. Return the Sausage:
7. Serve and Garnish:

Tips for Success:

Use freshly grated Parmesan for the best melt and flavor.

Don't overcook the pasta-it will continue to soften slightly in the hot soup.

Add spinach or kale for a veggie boost near the end of cooking.

Mild or spicy sausage both work-pick your preference!

Serving Suggestions & Pairings:

Crusty garlic bread or low-carb almond flour biscuits

A crisp Caesar or arugula salad

A hearty appetizer like Dorito casserole or sheet pan quesadillas

Or for a full comfort spread, serve it alongside easy turkey wings

Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 4 days

Freezer: Freeze cooled soup in freezer-safe bags or containers (leave out pasta and add fresh when reheating)

Reheat: Warm gently on the stovetop over low heat, stirring frequently. Add broth or cream if it thickens too much.

DIRECTIONS

1. **Cook the Sausage:** Heat olive oil in a large pot over medium heat. Add sausage, breaking it apart with a spoon. Cook until browned, about 5-7 minutes. Remove from pot and set aside.
2. **Sauté the Aromatics:** In the same pot, sauté onion and garlic until translucent and fragrant, about 3-4 minutes.
3. **Add Tomatoes and Broth:** Stir in the drained diced tomatoes, chicken broth, basil, and oregano. Bring to a boil.
4. **Cook the Pasta:** Add the ditalini pasta and cook until al dente, about 8-10 minutes.
5. **Make it Creamy:** Reduce heat to medium-low. Stir in the heavy cream and Parmesan cheese. Let the cheese melt fully and thicken the soup slightly.
6. **Return the Sausage:** Add the cooked sausage back to the pot. Stir to combine. Taste and adjust seasoning with salt and pepper.
7. **Serve and Garnish:** Ladle into bowls, sprinkle with chopped parsley, and serve warm.
8. **Tips for Success:** Use freshly grated Parmesan for the best melt and flavor.
9. **Don't overcook the pasta-it will continue to soften slightly in the hot soup.**
10. **Add spinach or kale for a veggie boost near the end of cooking.**
11. **Mild or spicy sausage both work-pick your preference!**
12. **Serving Suggestions & Pairings:** Pair this creamy soup with:
13. **Crusty garlic bread or low-carb almond flour biscuits**

14. A crisp : Caesar or arugula salad
15. A hearty appetizer like : Dorito casserole or sheet pan quesadillas
16. Or for a full comfort spread, serve it alongside easy turkey wings
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18. Freezer: Freeze cooled soup in freezer-safe bags or containers (leave out pasta and add fresh when reheating)
19. Reheat: Warm gently on the stovetop over low heat, stirring frequently. Add broth or cream if it thickens too much.
20. More Recipes You'll Love: Hungry for more rich, warming recipes? Try these:
21. Cajun : Chicken Sausage Gumbo - bold, spicy, and soul-soothing
22. Easy : Turkey Wings - perfect alongside soup
23. Sheet : Pan Quesadillas - quick and hearty
24. Cheesy : Hot Dip - your go-to game-day snack
25. Final Thoughts: This Creamy Parmesan Italian Sausage Ditalini Soup is everything a cozy meal should be-warm, rich, and full of layered Italian-inspired flavor. Whether you're serving it for a quick weeknight dinner or a slow weekend lunch, it's a bowlful of comfort that never disappoints.

TIPS FOR SUCCESS

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

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