

Slow Cooker Creamy Tortellini Soup - Comfort in a Bowl, Made Effortlessly

Slow Cooker Creamy Tortellini Soup



TIME
5-7 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 tbsp olive oil
- 1 lb ground Italian sausage (mild or hot, or ground chicken/turkey), browned and drained
- 1 medium yellow onion, chopped
- 2 stalks celery, chopped
- 2 medium carrots, chopped
- 3 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- 6 cups chicken broth (low sodium recommended)
- 1 tsp dried basil
- 1 tsp dried oregano
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- 1 (9 ounce) package refrigerated cheese tortellini
- 1 cup heavy cream (or half-and-half)
- 1/2 cup grated Parmesan cheese, plus more for serving
- 1/4 cup chopped fresh parsley, for garnish

DIRECTIONS

1. Let your slow cooker do all the hard work for this amazing soup:
2. **Brown : Sausage (If Using):** In a large skillet, brown the ground Italian sausage over medium-high heat, breaking it up with a spoon, until fully cooked. Drain any excess grease and transfer the sausage to the slow cooker.
3. **SautØ Vegetables (Optional but Recommended):** In the same skillet (or directly in the slow cooker if it has a sautØ function), heat the olive oil over medium heat. Add the chopped onion, celery, and carrots. Cook for 5-7 minutes, stirring occasionally, until softened. Add the minced garlic and cook for 1 minute until fragrant. Transfer these sautØed vegetables to the slow cooker with the sausage.
4. **Combine : Ingredients:** Add the crushed tomatoes, chicken broth, dried basil, dried oregano, salt, and black pepper to the slow cooker. Stir everything together until well combined.
5. **Slow : Cook:** Cover the slow cooker and cook on LOW for 6-8 hours or on HIGH for 3-4 hours, or until the vegetables are very tender and the flavors have melded.
6. **Add : Tortellini & Cream:** About 20-30 minutes before serving, stir in the refrigerated cheese tortellini and heavy cream (or half-and-half).
7. **Finish & : Serve:** Continue cooking on LOW (or HIGH) until the tortellini is tender and cooked through (check package directions for specific cooking time, usually 5-10 minutes). Stir in 1/2 cup of the grated Parmesan cheese until melted and smooth. Taste and adjust seasoning (salt, pepper) if needed. Ladle into

bowls, garnish with fresh chopped parsley and extra grated Parmesan cheese. Serve hot.

SWAPS & NOTES

Meat: I love Italian sausage for its robust flavor, but you can use ground chicken, ground turkey , or even cooked, shredded rotisserie chicken for a lighter option.

Just be sure to brown and drain any ground meat before adding it to the slow cooker.

Vegetables: The classic mirepoix (onion, celery, carrot) forms a fantastic aromatic base.

Feel free to add other vegetables like diced zucchini or bell peppers during the initial sautØ.

TIPS FOR SUCCESS

Brown the Meat and Veggies: While it adds a small extra step, browning the sausage and sautéing the vegetables before adding them to the slow cooker significantly deepens the flavor of the soup.

Add Tortellini at the End: This is crucial!

Tortellini cooks quickly, and adding it too early will result in mushy pasta.

Wait until the last 20-30 minutes of cooking.

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

Original recipe: <https://chefmaniac.com/slow-cooker-creamy-tortellini-soup-comfort-in-a-bowl-made-effortlessly/>