

A Hearty, Cozy One-Pot Meal to Warm You Up from the Inside Out

Creamy Parmesan Italian Sausage Ditalini Soup



TIME
10 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 work great)
- 1 cup shredded Parmesan cheese
- 1/2 tsp dried basil
- 1/2 tsp dried oregano
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Brown the Sausage:** Heat the olive oil in a large soup pot or Dutch oven over medium heat. Add the Italian sausage, breaking it into crumbles with a wooden spoon. Cook until browned and fully cooked through. Use a slotted spoon to remove the sausage and set it aside on a plate.
- 2. Saut  the Aromatics:** In the same pot (don't clean it-those browned bits add flavor), add the diced onion and cook until softened, about 3-4 minutes. Stir in the minced garlic and cook for another 30 seconds until fragrant.
- 3. Add Tomatoes and Broth:** Stir in the drained diced tomatoes, chicken broth, basil, and oregano. Bring everything to a gentle boil.
- 4. Cook the Pasta:** Add the pasta directly into the boiling broth. Stir occasionally to keep it from sticking. Cook until the pasta is al dente, about 8-10 minutes (check your pasta package instructions for timing).
- 5. Make It Creamy:** Reduce the heat to medium-low. Stir in the heavy cream and shredded Parmesan cheese. Keep stirring until the cheese is fully melted and the soup has thickened slightly-this step brings the richness.
- 6. Bring It All Together:** Return the cooked sausage to the pot and stir to combine. Taste the soup and season with salt and freshly ground black pepper to your liking.
- 7. Serve It Up:** Ladle the soup into bowls and top with a generous sprinkle of fresh parsley. If you're like me, serve with warm garlic bread or a big slice of buttery toast to soak up every last drop.

