



# ITALIAN SAUSAGE & TORTELLINI SOUP



- Serves 6
- Pair with Iron Hub Sangiovese
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## INGREDIENTS

- 1 pound Sweet Italian Sausage, casings removed
- 1 cup chopped onion
- 2 large garlic cloves, sliced
- 5 cups beef stock or beef broth
- 2 cups chopped tomatoes (about  $\frac{3}{4}$  pound)
- 1 8-ounce can tomato sauce
- 1 large zucchini, sliced
- 1 large carrot, thinly sliced
- 1 medium green bell pepper, diced
- $\frac{1}{2}$  cup dry red wine
- 2 Tbsp. dried basil
- 2 Tbsp. dried oregano
- 8 to 10 ounces purchased fresh cheese tortellini
- Freshly grated Parmesan cheese

## DIRECTIONS

- Sauté Italian sausage in a heavy Dutch oven over medium-high heat until cooked through, crumbling with the back of a spoon, about 10 minutes.
- Using a slotted spoon, transfer to a large bowl.
- Pour off all but 1 tablespoon of the drippings from the Dutch oven.
- Add onion and garlic to the Dutch oven and sauté until translucent, about 5 minutes.
- Add stock, tomatoes, tomato sauce, zucchini, carrot, bell pepper, wine, basil and oregano.
- Bring to a boil and simmer until vegetables are tender about 40 minutes.
- Add tortellini to the soup and cook until tender, about 8 minutes. Season soup with salt and pepper to taste.
- Ladle soup into bowls. Sprinkle with Parmesan cheese.