

SLOW COOKER CREAMY TORTELLINI AND SAUSAGE SOUP

Ingredients

1 tbsp extra-virgin olive oil
1 1/2 lbs. sweet italian sausage
2 cups sweet onion diced
1 1/2 cups carrots, diced
1/2 cup celery, diced
1 tbsp fresh garlic, minced
1 1/2 quarts chicken broth
3 cups heavy cream
4 ounces cream cheese
3/4 lb. dry cheese tortellini
4 oz. baby spinach
1 tsp kosher salt
1/2 tsp white pepper
1/2 tsp. dried basil
1/2 tsp dry oregano

Instructions

1. In a large saute pan over medium high heat, add oil and once hot, add the sausage and break up into bite sized pieces as it browns.
2. When sausage is browned about 5 minutes, remove the sausage to slow cooker but leave fat in the pan.
3. Keep the pan on medium high and add the onion, carrot, celery and garlic. Cook until slightly browned and almost tender, about 5 - 8 min.
4. Add a splash of the stock to deglaze the pan then add the pan contents to the slow cooker along with all other ingredients.
5. Cook 3-4 hours on low until the tortellini is tender.