

Tortellini Soup

1 package Ricotta Tortellini (in the cheese section)
1 lb. sweet or mild Italian sausage
½ lb. ground beef
½ bag spinach – 4 to 6 cups
3 carrots (chopped)
3 celery stalks (chopped)
28 oz. crushed tomatoes
48 oz. chicken stock
1 large yellow onion (chopped)
1 red pepper (chopped)
1 green pepper (chopped)
4 cups mushrooms (chopped)
¼ cup Worcestershire Sauce
1 Tbsp – Vegeta All Purpose Seasoning
Garlic salt
Salt & Pepper to taste
Olive oil



We use Vegeta in many of our soup recipes. Always good to have in your cupboard.

Add 2 Tbsp of olive oil to large Dutch Oven or Soup Pot. Brown the meat – drain and put aside – medium high heat

Add 2 Tbsp of olive oil to the pot - soften the onions, peppers, carrots, celery and mushrooms – 5 to 10 minutes – medium high heat

Add crushed tomatoes, chicken stock, Worcestershire Sauce, Vegeta, browned meat & spinach. Season to taste with salt, pepper and garlic salt.

Bring to a boil – reduce heat & simmer until all vegetables are soft – approximately 30 – 45 minutes

Add the tortellini and spinach – simmer for another 5 to 7 minutes – until tortellini is cooked to your taste.