

Slow Cooker Creamy Tortellini Soup

Slow Cooker Creamy Tortellini Soup is pure comfort food, loaded with vegetables, Italian sausage and cheese tortellini!

Prep Time 15 mins

Cook Time 4 hrs

Total Time

Course: dinner, Main Course

Cuisine: Italian

Servings: 10 servings

Equipment

- Pan
- Slow cooker

INGREDIENTS

- 1 pound (500 g) ground Italian sausage (or ground chicken, turkey or beef), browned*
- 1 13.5 oz Andouille Sausage
- 1 onion, chopped
- 2 large carrots, chopped
- 2 stalks celery, chopped
- 4 cloves garlic, minced
- 1 tablespoon [ZARLENGO ITALIAN SEASONING](#) (or more if you like)
- 2 teaspoon beef bouillon powder (or chicken)
- 4 cups beef broth (or chicken or vegetable broth)
- 36 ounces evaporated milk (or ½ and ½ cream, or heavy cream)
- 9 ounce packet three cheese tortellini (or larger size if you want more)
- 5 cups fresh baby spinach

Instructions

1. Place the browned sausage, onion, carrots, celery, garlic, Zarlengo Italian seasoning, beef bouillon powder, and broth in a 6-quart / litre slow cooker. Cover and cook on high for 4 hours or low for 7 hours.
2. Uncover and skim any fat that is sitting on the top of the soup with a spoon; discard. Stir in the evaporated milk (or half and half or cream). Add the tortellini, sliced Andouille Sausage and mix well. Cover again and cook on HIGH heat setting for a further 45 minutes until the soup has thickened, and the tortellini is soft and cooked through.
3. Add in the spinach, pressing the leaves down to completely submerge into the liquid. Cover again for a further 5-10 minutes until the leaves have wilted.
4. Serve with crusty warmed bread

Notes

Substitutions: *Italian sausage gives this soup an amazing flavor, but you can substitute it with ground chicken, turkey or beef sausage. For vegetarian options, leave the meat out all together. The soup thickens as it cools and absorbs quite a lot of liquid. Extra milk may be needed when reheating leftovers to reach your desired level of creaminess.