

# PROJECT: GET IT DONE TOGETHER

## Tortellini Soup with Italian Sausage and Kale

*Adult Supervision Required | Contains dairy, gluten*

### Ingredients:

- 1 lb Mild Italian sausage, ground
- 1 Onion, minced
- 6 Garlic cloves, minced
- 1 quart Chicken stock
- 1 (14 oz can) Crushed tomatoes
- 2 tbsp Tomato paste
- 1 tsp Salt
- 1 Bunch kale, stems removed
- 1 (10 oz) bag Tortellini, fresh (not dried)
- 1 cup Heavy cream
- Parmesan cheese (optional)
- ¼ tsp Red pepper flakes (optional)

### Instructions:

1. Heat a large soup pot over medium-high heat.
2. Add the sausage, onions and garlic to the pot and sauté until the onions are soft and translucent, about 5 minutes. (Drain off any excessive fat.)
3. Add the chicken stock, crushed tomatoes and tomato paste. Whisk until tomato paste is fully incorporated.
4. Bring to a boil, season with salt then simmer for 15 minutes.
5. Add the kale, tortellini and heavy cream.
6. Simmer for 3-5 minutes until the kale is wilted and the pasta is tender.
7. Serve with parmesan cheese and red pepper flakes if desired.

*Makes 4 servings*

