

Tortellini Spinach Soup

In the cold weather, nothing is as satisfying as a nice bowl of soup. Every week I make a big pot of bone broth and I'm always looking for different ways to use it. This recipe is quick and easy, yet good enough to serve to guests. Just ask my neighbors!

INGREDIENTS (serves 6-8)

3 tablespoons olive oil
1 large Vidalia onion, chopped
1 tablespoon minced garlic
1 large yukon potato, peeled and cut into 1/2-inch cubes
1/2 pound sliced cooked polish sausage
2 quarts chicken bone broth or canned, low-sodium chicken broth
1 pound tortellini
3 cups chopped fresh spinach
Salt and freshly ground black pepper, to taste
½ teaspoon crushed red pepper
Toasted crusty baguette slices
Grated Gruyere for garnish

PREPARATION

Heat the olive oil over medium-high heat in a large Dutch oven. Sauté the onions until translucent, about 5 minutes. Add the garlic and cook for one more minute. Add the potatoes and sausage and sauté until just beginning to brown. Season with salt and pepper, and add the crushed red pepper.

Add the broth, cover, and bring to a boil. Reduce the heat to a simmer and cook, uncovered, until the potatoes are tender, about 20 minutes.

Add the tortellini and spinach. Simmer for as long as it takes to cook the tortellini as per the box or package instructions.

The tortellini should float to the top when done.

Re-season with salt and pepper if necessary.

Ladle soup into large bowls and garnish with baguette slice, and Gruyere.