



**“Magic Soup” aka Italian Tortellini Soup:** Makes 8 Servings

Ingredients:

- 1 pound Italian Sausage, casings removed
- 2 Garlic Cloves, sliced
- 5 cups Beef, Chicken or Vegetable Broth
- 2 cups Tomatoes, seeded and chopped
- 1 cup Carrots, thinly sliced
- 1 (8 ounces) Tomato Sauce, canned
- ½ cup Water
- ½ cup Dry Red Wine (I use apple juice or just double water)
- ½ teaspoon Basil
- ½ teaspoon Oregano
- 1 ½ cups Zucchini, sliced
- 8 ounces Frozen meat filled or cheese filled tortellini (I use refrigerator tortellini)
- Parmesan Cheese, grated

Instructions:

- Brown the sausage in a skillet, stirring until crumbly. Remove the sausage to a bowl with a slotted spoon. Drain the skillet, reserving 1 tablespoon of the pan drippings. Sauté the garlic in the reserved pan drippings until the garlic is softened a bit. Combine the garlic, sausage, broth, tomatoes, carrots, tomato sauce, water, wine, basil and oregano in a soup pot or Dutch Oven. Bring to a boil, reduce the heat.
- Simmer, uncovered for 30 minutes, stirring occasionally; skim. Stir in the zucchini, pasta. Simmer, covered, for 35-40 minutes longer or until the pasta is tender, stirring occasionally. Ladle into soup bowls and sprinkle with cheese.