



Long Livo

Crockpot Beef Sausage Tortellini Soup

15 min

Prep time

4

Servings

6 h

Cook time

Easy

Difficulty

6 h 15 min

Total time

Italian

Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb beef sausage, sliced
- ☐ 12 oz cheese tortellini (fresh or frozen)
- ☐ 1 medium onion, diced
- ☐ 2 carrots, sliced
- ☐ 2 celery stalks, chopped
- ☐ 3 cloves garlic, minced
- ☐ 4 cups low-sodium chicken broth
- ☐ 1 (14 oz) can diced tomatoes
- ☐ 2 tbsp tomato paste
- ☐ 1 tsp Italian seasoning
- ☐ Salt and pepper to taste
- ☐ 2 tbsp fresh parsley, chopped

Instructions

- 1 Brown the beef sausage slices in a skillet over medium heat for about 5 minutes, then transfer them to the crockpot.
- 2 In the same skillet, sauté onion, carrots, celery, and garlic until softened, about 4 minutes, then add everything into the crockpot.
- 3 Stir in broth, diced tomatoes, tomato paste, Italian seasoning, salt, and pepper. Cover and cook on low for 5½ hours.
- 4 About 30 minutes before serving, add the cheese tortellini; cook until tender, then finish with fresh parsley.
- 5 Ladle into bowls, serve hot, and enjoy the comforting warmth.

Nutrition per serving

420 kcal

Calories

28 g

Protein

35 g

Carbs

18 g

Fat

Tips & notes

- If you prefer a thicker soup, mash a few of the cooked carrots before adding the broth.
- Taste and adjust seasoning after the tortellini are added; the pasta can mellow the salt.
- For extra depth, add a Parmesan rind during the long simmer and remove before serving.