

Choco Fever Dream

Crockpot Beef Sausage Tortellini Soup

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**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	28 g	35 g	18 g
Calories	Protein	Carbs	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.