

Smoked Sausage and Tortellini Soup

1 tablespoon olive oil
1 package smoked sausage, cut into slices
1/2 cup chopped onion
1 clove garlic, minced
3 tablespoons tomato paste
2 14.5-ounce cans diced tomatoes
4 cups turkey or chicken stock
1 9-ounce package fresh cheese tortellini
Ground black pepper, to taste
4 cups spinach, roughly chopped
Parmesan cheese, for serving

Heat oil in a soup pot or Dutch oven over medium heat. Cook the smoked sausage and onion until sausages have slightly browned and onions are soft, about 5 to 7 minutes. Add the garlic in the last minute.

Stir in the tomato paste, diced tomatoes, turkey or chicken stock, tortellini, and pepper and bring to a low boil. Reduce heat and simmer gently for 5 minutes, then stir in spinach and cook until wilted. Serve with fresh-grated Parmesan cheese.