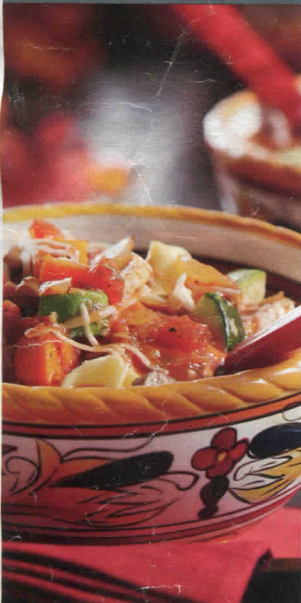


Italian Sausage & Cheese Tortellini Soup



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| 1-lb. Italian sausage | 14.5-oz. canned, diced Italian herb tomatoes |
| 1 c. chopped onion | 2 tsp. basil |
| 2 cloves minced garlic | 2 tsp. oregano |
| 1 large zucchini | 9-oz. fresh cheese tortellini |
| 1 large carrot | Salt & pepper to taste |
| 1 c. mushrooms | Grated Parmesan cheese, optional |
| 6 c. beef broth | |
| 28-oz. canned crushed tomatoes | |

Brown sausage in large soup pan until thoroughly cooked. Drain; remove from pan. Chop onion, garlic, zucchini, carrot and mushrooms into small pieces. Sauté vegetables, until slightly soft, in the same pan used to cook sausage. Add sausage to the vegetables. Add beef broth, tomatoes, basil and oregano. Simmer until vegetables are tender (about 40 minutes). Add tortellini to simmering soup and cook until tender (about 8 minutes). Season soup to taste with salt and pepper. Top with Parmesan cheese, if desired.