

Creamy Tortellini Soup

8+ servings 30 minutes

rich + creamy!

Ingredients

- 1 Tbsp olive oil
- 1 small onion, diced
- 1 clove minced garlic
- 1 lb. ground beef
- 1 lb. ground sausage (Italian, sage, or breakfast are great choices)
- 8 oz. cream cheese
- 4 c. chicken broth
- 2 - 15 oz cans diced tomatoes
- 1 tsp dried oregano
- 1 tsp dried basil
- 10-20 oz tortellini
- 2 c chopped kale
- 1/2 c parmesan cheese
- 1/2 c cream

Directions

1. Add olive oil to a large pot or dutch oven, over medium high heat.
2. Add onions and cook until soft.
3. Add garlic and cook around 30 seconds until fragrant.
4. Add beef and sausage and use a meat chopper to brown. Drain excess fat if desired.
5. Stir in cream cheese until melted.
6. Add chicken broth, diced tomatoes, oregano, and basil. Bring to a boil.
7. Add tortellini and cook to al dente.
8. Reduce heat at stir in chopped kale.
9. Stir is parmesan cheese and cream, stirring until cheese is melted.
10. Serve immediately. Top with parmesan cheese if desired.

Freezer Meal Instructions

- If freezing, stop at step 6. Freeze soup base and tortellini noodles separately.
- To thaw, place soup base and tortellini in fridge overnight.
- To prepare: bring soup base to a boil and then continue with steps 7-10.