**CREAMY TORTELLINI SOUP**

### **Ingredients**

* 1 Italian sausage or pork sausage link
* 1 carrot, chopped
* 1/2 small onion, chopped
* 1 to 2 cloves garlic, minced
* 2 tsp Italian seasoning
* 2 Tbsp flour
* 3 cups chicken broth
* 3 ounce can tomato paste (heaping ¼ cup)
* 1/2 cup heavy cream
* 4 ounces, three cheese tortellini (heaping ½ cup)
* 1 cup kale or spinach, chopped
* salt and pepper to taste

**INSTRUCTIONS**

1. In a large pot, over medium high heat, add the sausage. Cook and crumble until brown.
2. Add the carrot and onion and sauté until tender.
3. Add in garlic and Italian seasoning and sauté for a minute more.
4. Add the flour to the vegetables and sausage and then pour in chicken broth.
5. Add in the tomato paste and stir.
6. Cook for 5 minutes to soften the carrots.
7. Add in heavy cream and tortellini, bring to a simmer for about 7 minutes until tortellini is cooked.
8. Taste for seasoning and add salt and pepper as needed.
9. Add in the kale or spinach right before serving