

# CHEESE TORTELLINI SOUP

*Sara Nine, October 2015*

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## Ingredients

- 2      tbsp olive oil
- 12     ounces fully cooked kielbasa  
sausage, thinly sliced
- 1      onion, chopped
- 4      garlic cloves, minced
- 1 1/2   tbsp fresh thyme
- 1/2     tsp crushed red pepper  
salt and pepper
- 8-10   cups low salt chicken broth
- 4      cups chopped kale (1/2 bunch)
- 1      15-ounce can cannellini (white  
kidney beans)
- 1      9-ounce package cheese  
tortellini
- 1      cup grated asiago or Parmesan  
cheese

## INSTRUCTIONS

1. Heat oil in heavy large pot over medium high heat.
2. Add sausage, onion, garlic, thyme, red pepper, salt, and black pepper to the pot, and saute until veggies are soft and kielbasa is brown.
3. Add broth to the pot and bring to a boil.
4. Stir in kale and cannellini beans, then reduce heat to low and simmer until kale is wilted, about 4 minutes.
5. Add tortellini to the soup and simmer for just a few more minutes until the pasta is floating to the top.
6. Ladle soup into bowls, top with grated cheese, and serve with fresh bread.