

Tortellini Soup-Crockpot

Ingredients:

1-1½ pounds of mild Italian Sausage (you can use the spicy sausage if preferred)

2-3 Zucchini-(not peeled) cut into small cubes

1 Red bell pepper-chopped

1 Yellow bell pepper-chopped

1 Sweet onion-chopped

2 TBL spoons minced garlic

1 tsp salt and pepper

2-3 cans beef broth

1-1 ½ Cups sweet Red wine

1 Can tomato sauce

2 large packages of cheese tortellini (I used the fresh not frozen)

Add 2 Cups water, can add additional water as needed

Directions:

Start by cooking the sausage in a pan.

Put the chopped vegetables, beef broth, tomato sauce, and red wine in the crockpot on low heat, mix together. Add water.

Add in cooked sausage, minced garlic, salt and pepper.

Cook all ingredients until vegetables are done (approximately 2-4 hours), then add tortellini and cook 20-30 minutes, or until pasta is done.

Serve with rolls or bread and a nice Red Wine.

This fills a large crockpot and can serve 8 or more people! Enjoy!