

Longoria

ARTISTRY IN WINEMAKING SINCE 1982

Italian Tortellini Soup

2 – 32 fl. oz. boxes beef broth

1-2 cups water (Add as needed to cover vegetables & tortellini)

1 lb. Italian sweet sausage cut into ½ inch pieces

½ lb. cabbage, shredded

1 small green bell pepper, cored & diced

1 medium zucchini, sliced

1 small red onion, chopped

1 medium tomato diced

2 tablespoons chopped fresh basil

1 – 9 oz. tortellini

1 – 9 oz. spinach tortellini

Salt & pepper

Freshly grated Parmesan

Combine first 11 ingredients in large pot. (If using fresh tortellini, wait and add during the last 15 minutes.) Season with salt & pepper. Bring to a slow boil over medium-high heat. Reduce heat and simmer until vegetables are tender, about 15 minutes. Ladle soup into bowls and sprinkle with grated parmesan cheese. Serve with sourdough rolls and butter. Pairs very nicely with a Longoria Chardonnay!

