

Tortellini Soup, from The Frugal Girl

1. Brown:

1 pound sweet Italian turkey sausage
1 cup chopped sweet onion
1 clove garlic, minced

2. Add, and simmer 30 minutes:

5 cups beef broth
1 pint (2 cups) canned tomatoes
8 oz. tomato sauce
1 cup sliced carrots
1 medium pepper, chopped
½ teaspoon basil
½ teaspoon oregano
½ teaspoon rosemary (I omit this)

3. Add and boil for 1 minute:

½ cup red wine or sherry
8 oz. fresh tortellini, or 4 oz. dry tortellini, cooked according to package directions

4. That's it! Enjoy.

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