

## **Italian Sausage Tortellini Pasta Soup**

(aka what to do w/ a HUGE zucchini from Wickham Farms CSA)

Recipe by Susan D'Etto

1 pound sweet Italian sausage  
1 chopped onion  
2 cloves garlic, minced (I used garlic scapes)  
5 cups beef broth  
1/2 cup water  
1/2 cup red wine vinegar  
1 or 2 small cans diced tomatoes  
1 cup thin sliced carrots  
1 Tbsp. fresh basil  
1 tsp dried Oregano  
1 1/2 cups sliced zucchini  
8 oz tortellini pasta

Cook sausage, drain, cook. Keep 1 tbsp drippings.

Saute onions & garlic in drippings.

Stir in beef broth, water, red wine vinegar, tomatoes, basil, carrots, everything.

Bring to boil, reduce heat, simmer uncovered 30 min.

Skim any fat from soup.

Stir in zucchini and parsley, simmer covered for 30 min - add tortellini for last 10 min. Sprinkle with shaved Parmesan on top.

This can be turned vegetarian -- just play with stuff.

I used CSA onions -- you can add all sorts of veggies for a nice yummy soup!

ENJOY!