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# **Baked Tortellini Soup**

**From the Kitchen of:** Meghan

**Servings:** 8 - 10

**Prep Time:** 15 min **Bake Time:** **Bake Temp:**

**Ingredients:**

* 1 ½ lbs. Italian sausage links
* 1 cup chopped onion
* 1 tsp. minced garlic
* ¼ tsp. black pepper
* 2 Tbls. olive oil
* 4 cups beef broth
* 16 oz. tri-color tortellini, al dente
* 2 cups water
* 1 ½ tsp Italian seasoning
* 1 ½ cup sliced carrots
* 2 cans stewed tomatoes
* 1 can kidney beans, drained
* 6 oz. sliced ripe black olives
* 2 cups chopped zucchini

In roasting pan, cook sausage, onion, garlic, pepper after tossing in olive oil. Put in 400 degree oven, about 20-30 minutes, until sausage browns. Reduce oven temp to 325. Drain grease, chop sausage into ½” chunks, return to pan, add broth, water, seasoning, carrots. Cover and bake 30 minutes. Stir in tomatoes, olives, beans, zucchini. Bake 15 – 20 minutes. Add tortellini and bake 5 minutes. Serve with Parmesan.