

## Cheese Tortellini Soup



### From the Sensenig's Recipe Book

#### Ingredients

2 tablespoons olive oil  
12 ounces fully cooked smoked kielbasa or andouille  
sausage, thinly sliced  
1 onion, chopped  
1 cup chopped fresh fennel bulb  
4 garlic cloves, minced  
1 1/2 tablespoons chopped fresh thyme  
1/2 teaspoon dried crushed red pepper  
10 cups canned low-salt chicken broth  
4 cups chopped kale (1/2 bunch)  
1 15-ounce can cannellini (white kidney beans), rinsed,  
drained  
1 9-ounce package cheese tortellini  
1 cup grated Asiago or Parmesan cheese

#### Preparation

Heat oil in heavy large pot over medium-high heat. Add next 6 ingredients and sauté until vegetables are soft and kielbasa is brown, about 12 minutes. Add broth and bring to boil. Stir in kale and cannellini. Reduce heat to low and simmer until kale is wilted, about 4 minutes. (Can be made 1 day ahead. Cool slightly; cover and refrigerate. Bring to simmer before continuing.) Add tortellini to soup. Simmer until pasta is just tender but still firm to bite, about 5 minutes.

Ladle soup into bowls. Serve, passing cheese separately

#### Notes:

I prefer the andouille, and also add some cabbage to it.

#### Source:

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