

Tuscan Sausage, Kale and White Bean Soup with Tortellini

2 tablespoons olive oil
1 pound Italian sweet sausage, casing removed
1 medium onion, diced
2 large carrots, diced
2 celery stalks, diced
2 cloves garlic, minced
1 bay leave
1 teaspoon red pepper flakes
1 tablespoon fresh rosemary
1 cup red wine
1 15 ounce can Tomatoes
52 oz chicken broth
1(15 ounce) cans white cannellini beans, drained and rinsed
1 lb Cheese tortellini, fresh
1 bunch kale, stems removed chiffonade
Kosher Salt and Freshly Ground Black Pepper, to taste
Freshly Grated Pecorino Toscano
Crusty bread
Extra virgin olive Oil for drizzling

1. Heat olive oil In a large pot add sausage to brown.
2. Add onions, celery, carrots and cook until translucent
3. Add garlic, pepper flakes and herbs.
4. Deglaze with red wine and add tomatoes.
5. Add chicken broth and bring to a simmer. Add Tortellini.
6. Add kale and cover pot with lid for a few minutes to soften.
7. Adjust seasoning if necessary.
8. To serve drizzle with olive oil and freshly grated Pecorino.