

ONE SKILLET TORTELLINI WITH SAUSAGE

SERVINGDUMPLINGS.COM

COOK TIME: 30mins

SERVES: 4

CALORIES: 597 kcal (PER SERVING)

INGREDIENTS

3 tbsp olive oil
1 red bell pepper, chopped
1 pound/450 g Italian sausages, casings removed
1 small yellow onion, finely chopped
3 garlic cloves, minced
1/2 cup/120 ml white wine, like Pinot Grigio
1/2 tsp salt, black pepper, dried thyme,
dried oregano
3 tbsp double concentrated tomato paste
1 1/2 cup/360 ml chicken broth
12 oz/350 g fresh tortellini
3 heaped tbsp grated parmesan, more for serving
freshly ground black pepper, for serving
red pepper flakes, for serving

DIRECTIONS

Get all the prep done before you start cooking. Mince the garlic and finely chop the onion. Remove the veins and seeds from the bell pepper, cut into bite sized pieces. Remove casings from Italian sausages.

Heat oil in a large skillet over medium high. Add bell pepper and sauté until it starts to soften, about 5 minutes. Add sausages, break it up into pieces and cook for 3 minutes. Stir in garlic and onion, cook for 2 minutes. Deglaze with white wine, simmer for 2 minutes. Add salt, pepper, thyme, oregano and tomato paste. Stir until incorporated. Add broth and bring to a boil.

Add tortellini, try to push them into the sauce. Let simmer over medium until the tortellini is plump and tender, 3 to 5 minutes, or according to package instructions.

Stir in grated parmesan, finish off with freshly ground black pepper and red pepper flakes. Serve immediately.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.