



## 🍷 Rustic Italian Tortellini Soup

**Portion Size:** 6 oz ladle

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Ingredients	10 Servings	20 Servings	40 Servings
Sausage, Italian, Bulk Fzn	9 oz	1 lb 2 oz	2¼ lbs
Onion, Yellow Fresh, medium, chopped	1 each	2 each	4 each
Garlic, Clove, minced	1 oz	2 oz	¼ lb
Tomatoes, Diced, Cnd, undrained	1 lb 13 oz	3 lbs 10 oz	7¼ lbs
Water	1¼ cups	3½ cups	1 qt 3 cups
Broth, Beef, low sodium	1 lb 13 oz	3 lbs 10 oz	7¼ lbs
Tortellini, Cheese, fzn, refrigerated	9 oz	1 lb 2 oz	2¼ lbs
Spinach, Fresh, coarsley chopped	6 oz	¾ lb	1½ lbs
Basil Leaves, Dried	¾ tsp	½ Tbsp	1 Tbsp
Pepper, Red, Crushed, dash	¼ tsp	½ tsp	1 tsp
Pepper, Black Ground	¼ tsp	½ tsp	1 tsp

**Pan Size:** Large Kettle

**Oven Temperature:** 0 °F

**Description:**

**Variations:**

**Note:** Adjust cooking equipment based on number of servings prepared. Cook time, if applicable, may vary based on equipment used.

**CCP Thawing:**

**Recipe Number:** 330121

**Allergies:** Black Pepper, Chicken, Dairy, Egg, Gluten, Greens, Lactose, Milk, Onion, Pork, Red Peppers, Spinach, Tomatoes, Wheat

🍷 = Thin Liquid

CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.  
 CCP--Thoroughly wash, rinse, drain, & trim vegetables. Sanitize sink & use different sanitized cutting boards between prepping meats & vegetables.

1. Crumble sausage into a Dutch oven or heavy pot. Add onion. Cook and stir over medium heat until meat is no longer pink. Add garlic, cook 1 minute longer. Stir in the broth, water and tomatoes. Bring to boil.
2. Add tortellini, return to boil. Cook for 7-9 minutes or until tender, stirring occasionally. Reduce heat; add the spinach, basil, pepper and pepper flakes. Cook 2-3 minutes longer or until spinach is wilted.
3. Serve with cheese if desired.

CCP--Final Cooking Temperature must reach >155 \* F. for 15 seconds.  
 CCP: Maintain 135°F or above.  
 CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, label & date.  
 CCP--Reheat (one time only) to 165 \* F. for at least 15 seconds within 2 hrs.

## Nutritional Analysis for Rustic Italian Tortellini Soup

Portion Size: 6 oz ladle

Nutrient	Quantity
KCal	213.040 Kcal
Protein	9.903 gm
Carbohydrates	21.770 gm
Fat	10.384 gm
Saturated Fat	3.948 gm
Trans Fat	0.000 gm
Cholesterol	31.758 mg
Sodium	775.157 mg
Potassium	492.360 mg
Phosphorus	139.184 mg
Iron	2.539 mg
Vitamin A	101.051 RE
Thiamine	0.334 mg
Riboflavin	0.257 mg
Niacin	2.962 mg
Vitamin C	15.278 mg
Folate DFE	68.137 mcg
Magnesium	66.506 mg
Zinc	2.218 mg
Vitamin B-12	0.312 mcg
Vitamin B-6	1.353 mg
Calcium	103.796 mg
Fiber	2.918 gm
Sugars Total	5.123 gm