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**BERTUCCI'S SAUSAGE SOUP RECIPE**

Enjoy the heartwarming flavors of sweet Italian sausage, herbs, and veggies. Sauté sausage with onions, carrots, celery, then add tomatoes, broth, and seasonings. Toss in pasta and spinach, then top with Parmesan. A comforting bowl of **Bertucci's Sausage Soup Recipe**, a blend of restaurant inspiration and my kitchen journey, brings Italian warmth to your table.

### EQUIPMENT

* Large Soup Pot: A spacious pot is essential to comfortably accommodate all the ingredients and allow for proper mixing and simmering.
* Wooden Spoon: A wooden spoon is perfect for sautéing vegetables and stirring the soup without scratching the pot.
* Cutting Board and Knife: You'll need a sturdy cutting board and a sharp knife to chop onions, carrots, celery, and garlic.
* Measuring Cups and Spoons: Accurate measurements are crucial for achieving the right balance of flavors. Have a set of measuring cups and spoons on hand.
* Can Opener: For opening the can of diced tomatoes, a reliable can opener is a must.
* Grater: A cheese grater is necessary for grating fresh Parmesan cheese to garnish the soup.
* Serving Ladle: A ladle ensures you can serve the soup evenly and without making a mess.
* Bowls: Have individual serving bowls ready to ladle the finished soup.
* Spoons: Set out soup spoons for a comfortable and enjoyable dining experience.
* Timer: A kitchen timer helps you keep track of cooking times for the sausage, sautéing, simmering, and pasta.
* Stovetop: A reliable stovetop is necessary for sautéing, simmering, and cooking the soup to perfection.
* Zester (optional): If you decide to add a touch of fresh lemon zest for extra brightness, a zester will come in handy.

### INGREDIENTS

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* 1 lb sweet Italian sausage casing removed and crumbled
* 1 tablespoon olive oil
* 1 onion finely chopped
* 2 carrots peeled and diced
* 2 celery stalks diced
* 3 cloves garlic minced
* 1 can 14.5 oz diced tomatoes
* 4 cups chicken broth
* 1 teaspoon dried oregano
* 1 teaspoon dried basil
* 1/2 teaspoon dried thyme
* 1/2 teaspoon red pepper flakes adjust to taste
* Salt and black pepper to taste
* 1 cup small pasta such as ditalini or small shells
* 2 cups fresh baby spinach
* Grated Parmesan cheese for garnish

### INSTRUCTIONS

**Sautéing Sausage and Aromatics**

In a large soup pot, heat olive oil over medium heat.

Add crumbled sweet Italian sausage and cook until browned and flavorful.

Stir in chopped onion, diced carrots, and diced celery. Sauté until softened.

Mix in minced garlic, letting its fragrance bloom.

**Building Flavor**

Pour in diced tomatoes and chicken broth, letting them meld.

Season with dried oregano, basil, thyme, red pepper flakes, salt, and black pepper. These herbs create a comforting melody of tastes.

**Adding Pasta and Greens**

Add small pasta to the pot, allowing it to cook in the flavorful broth.

Toss in fresh baby spinach, watching it gently wilt and infuse the soup with vibrant color.

**Serving with Love**

Ladle the soup into bowls, the aroma inviting and comforting.

Sprinkle grated Parmesan cheese on top, a final touch that adds richness.