



*A hearty soup with fresh winter greens is the perfect antidote for the first wet and cold day of the fall. First, open a bottle of **Whitehall Lane Merlot**, pour yourself a glass, sit down, read this wonderful recipe and enjoy a great meal.*

TORTELLINI, WINTER GREENS AND SAUSAGE SOUP

- 2 TBSP extra virgin olive oil*
- 2 to 3 links Chicken Sausage, cooked and sliced*
- 1 Small onion, chopped*
- 4 cloves garlic, chopped*
- 1 ½ TBSP fresh thyme, chopped (2 tsp dried thyme is ok if fresh is not available).*
- ½ teaspoon crushed red pepper*
- 6 Cups chicken broth (packaged low-salt is fine)*
- 1 15 oz can diced tomatoes, or 2 cups diced fresh tomatoes*
- 4 Cups chopped Swiss chard or other winter green, separate white stems from greens, dice and reserve.*
- 1 - 12 to 15 oz jar of cannellini beans, drained and rinsed*
- 9 - 10 oz Cheese Tortellini (ready made is ok)*
- 1 Cup grated Parmesan or Romano cheese*

Heat oil in large heavy pot. Add the sausage, onion, garlic, thyme, red pepper and diced chard stems, sauté until soft, about 8 minutes. Add tomatoes and broth, bring to a boil. Stir in chard, reduce heat and simmer until chard is wilted, about 4 minutes. Add beans and stir. Add tortellini and simmer until tender, about 5 to 7 minutes. That's it!

Ladle soup into bowls and pass the cheese. Buon Appetito!

*Enjoy this recipe with **Whitehall Lane Merlot** or
Napa Valley Cabernet Sauvignon*