

## GUASTELLO'S VILLAGE MARKET

# Spicy Sausage and Escarole Soup

---

Serves 6

### Ingredients

2 tbl. extra virgin olive oil, plus more for drizzling  
¼ lb. of spicy Italian sausage, casings removed  
2 shallots, diced  
3 carrots, peeled and diced into 1/3-inch pieces  
1 celery stalk, cut into 1/3-inch pieces  
1 garlic clove, smashed and peeled  
¼ tsp. crushed red pepper flakes  
1 ½ tsp. kosher salt  
4 cups of low-sodium chicken broth  
1 bay leaf  
1 (3-inch) piece of Parmesan cheese rind (optional)  
1 small head of escarole, chopped into 2-inch pieces  
½ lb. fresh cheese tortellini  
Freshly grated Parmigiano-Reggiano for serving

### Instructions:

Heat a 4-quart Dutch oven over medium-high heat. Add the 2 tbl. olive oil and heat an additional 10 seconds. Add the sausage to the pan and cook, breaking apart the sausage with the back of a wooden spoon, until it is completely cooked, and no pink remains, about 4 minutes

Add the shallots, carrots, celery, garlic, and red pepper flakes to the pan. Season with salt and cook, stirring often, for about 4 minutes, or until the shallots are soft. Add 2 cups of water, then add the chicken broth, bay leaf and cheese rind. Bring to a boil. Reduce the heat to medium-low to maintain a gentle simmer and cook for 5 minutes. Stir in the escarole and tortellini and return to a simmer. Cook until pasta is al dente and the escarole is wilted, about 10 minutes. Remove the cheese rind.

Serve sprinkled with freshly grated Parmigiano-Reggiano and a drizzle of extra virgin olive oil.

***Credit: Giada De Laurentiis***