

Cream of Broccoli Soup

Patricia Cooper

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| 2 cans (or fresh) chicken broth | 2 pkgs. frozen broccoli and |
| 1 can Ro-Tel tomatoes | cauliflower |
| | 1 (6 oz.) pkg. Velveeta |

Cook until veggies are soft. Add Velveeta and cook until melted.

Italian Soup and Sausage

Heather Mooty

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| 1 pkg. hot Italian sausage,
casing removed | 1 (15 oz.) can tomato sauce |
| 2 carrots, sliced | 2 medium zucchini, cut in half
lengthwise and then sliced |
| 1 onion, chopped | 1 tsp. dried crushed rosemary |
| 1 green bell pepper, chopped | 1 (20 oz.) pkg. refrigerated
3-cheese tortellini |
| 3 cloves garlic, minced | Fresh parsley, for garnish
(optional) |
| 32 oz. low-sodium chicken
broth | |

In large Dutch oven, combine sausage, carrots, onion, bell pepper, and garlic. Cook over medium heat until sausage is browned and crumbles. Drain well. Stir in chicken broth and tomato sauce, and bring to a boil. Reduce heat and simmer for 5 minutes. Add zucchini and rosemary and simmer for 20 minutes. Add tortellini and simmer 5 minutes or until tender. Serve immediately. Garnish with fresh parsley if desired.