



Tortellini Serves: 4-6

Ingredients:

1 tablespoon olive oil	2 cups low sodium chicken stock
1 onion, diced small	1 (28-ounce) can diced tomatoes with juice
1 clove garlic, minced	1 tablespoon tomato paste
1 red pepper, diced small	1 bay leaf
1 (8-ounce) package cremini mushrooms	2 medium carrots, thinly sliced
1 teaspoon dried oregano	2 medium zucchini, thinly sliced
1 teaspoon dried basil	1 pound ground hot Italian sausage
1 teaspoon salt	$\frac{3}{4}$ pound frozen cheese tortellini
	$\frac{1}{4}$ cup fresh parsley, chopped

Directions:

1. Press **“sear”**, set for 10 minutes, then press **“start/stop”**.
2. Add olive oil, onions, garlic, red pepper, mushrooms, oregano, and basil, and sauté.
3. Add stock, tomatoes, tomato paste, salt, and bay leaves.
4. Stir in carrots, zucchini, sausage, and tortellini.
5. Close lid and lock.
6. Press **“time”**, set to 5 minutes, and press **“start/stop”**.
7. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
8. Carefully open lid, stir tortellini, and top with fresh parsley.