Cooking with WINE
wine
Women IN the New Evangelization
"Arise and Eat"
1 Kings 19:5

Any Season Italian Soup

A hearty, creamy soup that's easy enough for a weeknight and comforting enough for any season of the year—even ordinary time.

Serves 8-10

INGREDIENTS

- 1 pound ground Italian sausage
- 1 small onion, chopped
- 3 garlic cloves, pressed
- 2 tablespoons Italian seasoning
- 1 (10-ounce) can Rotel® diced tomatoes with green chilies
- 2 (14.5-ounce) cans fire-roasted diced tomatoes
- 1 (6-ounce) can tomato paste
- 2 cups chicken broth
- 1 zucchini, shredded (optional)
- 1 cup heavy cream
- ½ cup cream cheese, softened

Watch video demonstration

DIRECTIONS

- Set your Quick Cooker (or electric pressure cooker) to Sear. Add the Italian sausage, onion, and garlic, cooking until the sausage is browned and the onions are tender. Drain excess grease if needed.
- Stir in the Italian seasoning, Rotel, fire-roasted tomatoes, tomato paste, shredded zucchini (if using), and chicken broth.
- Press Cancel, secure the lid, and cook on High Pressure for 5 minutes.
- When the cooking time is complete, carefully perform a manual pressure release and remove the lid.
- Stir in the softened cream cheese until completely melted and smooth. Add the heavy whipping cream and stir until well combined.
- Taste and adjust seasonings if desired. Serve hot.

Cook's Note: Soften the cream cheese in the microwave for 30–60 seconds before adding it to the soup. This helps it melt quickly and creates a smooth, creamy texture without lumps.