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## Crockpot Pizza Soup

*If you and your family love pizza then this Crockpot Pizza Soup offers a fantastic alternative to a traditional pizza, packing all the right amount of pizza flavors to satisfy any pizza cravings.*

**PREP TIME:**  
10 minutes

**COOK TIME:**  
4 hours 30 minutes

**SERVES:**  
6

**CALORIES:** 663

### Ingredients

- 1.5 lbs ground Italian sausage
- 32 oz reduced sodium beef broth
- 1 cup sliced pepperoni halved
- 1/ cup black olives black olives drained
- 1/4 cup diced yellow onion
- 2 cups sliced mushrooms
- 1/2 cup diced green bell peppers
- 16 oz jar spaghetti sauce
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 TB dried oregano
- 1/2 TB dried basil
- 1 TB dried parsley
- 9 oz refrigerated Cheese Tortellini about 2.5 cups
- Shredded Mozzarella Cheese for serving

### Instructions

- 1 In a large skillet, brown Italian sausage, breaking it up and you cook. Once browned, drain off excess fat.
- 2 Place all ingredients EXCEPT for tortellini and cook on LOW for 6 hours or HIGH for 4 hours.
- 3 When time is up, stir in tortellini. Cover and cook on HIGH for 20-30 mins more.
- 4 Serve topped with mozzarella cheese.

## Nutrition Information:

**Calories:** 663kcal (33%) **Carbohydrates:** 28g (9%) **Protein:** 40g (80%)  
**Fat:** 44g (68%) **Saturated Fat:** 15g (75%) **Cholesterol:** 151mg (50%)  
**Sodium:** 2811mg (117%) **Potassium:** 1168mg (33%) **Fiber:** 4g (16%) **Sugar:** 6g (7%)  
**Vitamin A:** 393IU (8%) **Vitamin C:** 19mg (23%) **Calcium:** 119mg (12%)  
**Iron:** 5mg (28%)

Course: Dinner, Main Course, Soup Cuisine: Crockpot, Slow cooker Keyword: easy recipe, pasta, pizza

did you make this recipe?

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