

# Soup

## Tortellini Soup

*\*Vegetarian*

This easy to make soup is such a crowd pleaser. And this is a great recipe that can be put together with ingredients that are stored in your pantry and freezer.

### You'll Need

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 garlic cloves, crushed
- 1, 10 ounce package frozen chopped spinach
- 2, 14.5 ounces of chicken broth
- 1, 14.5 ounce can of diced tomato or 1 fresh tomato, diced
- 1, 9 ounce package of cheese tortellini
- Pinch of crushed red pepper
- ½ tablespoon dried basil
- Salt and Pepper to taste
- Freshly grated Parmesan cheese(optional)



### Directions

- In a large pot heat olive oil over medium heat.
- Add crushed red pepper to your liking and sauté with the onion and garlic until fragrant.
- Next add the spinach, tomato and broth.
- Heat to boiling and then reduce heat to low. Stir in tortellini, and simmer for 10 to 15 minutes, or until the tortellini is cooked to desired tenderness.
- Season with the basil, salt, and pepper.
- If you would like you can serve topped with some freshly grated Parmesan cheese.

### Play with Your Food

- Use vegetable instead of chicken broth
- Try a mushroom or pesto filled tortellini
- Top with Romano or Asiago instead of Parmesan

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