



## **Spinach Tortellini Soup**

Inspired by, Food Network

Serves: 4 Prep time: 15 mins. Cook time: 10 mins. Skill level: easy

Cooking method: cooktop, Large Pot



## ingredients:

- 6 cups low-sodium chicken stock
- 1, 9-ounce package cheese tortellini
- 2 cups-packaged frozen chopped spinach, thawed and squeezed
- 2 teaspoons minced garlic
- One 1 (14.5-ounce) can Italian-style stewed tomatoes
- · Dried basil, to taste
- Kosher salt and freshly ground black pepper
- Parmesan cheese, grated, for serving





## instructions:

Bring the stock to a simmer in a large pot over medium heat. Stir in the tortellini and simmer gently for 3 minutes. Stir in the spinach, garlic, tomatoes and dried basil. Season with salt and pepper. Return to a simmer and cook for 2 to 3 more minutes. Serve hot with the grated Parmesan cheese.



## grandpa's thoughts:

Very simple but tasty. Good soup if you are not feeling well, but need nutrition. It is filling as well. This is a good base recipe but, it's best adapted to fit your preferences and you can add almost any seasonings and vegetables that you have on hand.