

Creamy Tomato and Spinach Tortellini Soup

Servings: 4

Ingredients:

- 2 Tbsp butter
- 1 onion, diced
- 4 garlic cloves, minced
- ¼ cup flour
- 3 cups vegetable or chicken broth
- 1 (28-oz) can diced tomatoes
- 2 Tbsp tomato paste
- 8 oz cheese tortellini
- ½ cup Parmesan cheese, grated
- 10 oz fresh spinach, coarsely chopped
- ½ cup heavy cream or whole milk
- ¼ cup basil, chopped

Directions:

1. In a saucepan over medium heat, melt butter. Add the onion and cook until tender, about 5 minutes. Add garlic and cook 1 to 2 minutes longer.
2. Add flour and cook for 1 minute.
3. Add broth, tomatoes, tomato paste, and tortellini. Bring to a boil then reduce heat and simmer until tortellini is tender, about 10 minutes.
4. Add parmesan cheese and stir until melted. Add spinach and cream or milk, and cook, stirring constantly, until spinach has wilted. Remove from heat and add basil.

