

Tortellini Chicken Noodle Soup

written by The Recipe Exchange | October 4, 2015

Ingredients

1 1/2 Tbsp olive oil
1 1/2 cups chopped carrots (from about 5 medium)
1 cup chopped celery (from about 3 stalks)
1 cup chopped yellow onion (1 small)
4 cloves garlic, minced
4 (14.5 oz) cans low sodium-chicken broth
1 1/2 tsp Italian seasoning
Salt and freshly ground black pepper, to taste
12 oz refrigerated three cheese tortellini
1/2 cup packed parsley (stems and all), plus more for serving
2 1/2 – 3 cups shredded rotisserie chicken (from one 29 oz chicken)

Directions

Heat olive oil in a large pot over medium heat, add carrots, celery and onion and saute 3 – 4 minutes.

Add garlic and saute 30 seconds longer.

Stir in chicken broth, Italian seasoning and season with salt and pepper to taste. Bring to a boil over medium-high heat then cover and boil 5 minutes.

Add tortellini and place parsley in a mound submerged into broth on top of tortellini, cover and boil 6 – 8 minutes longer (or one minute less than time listed on package).

Using tongs, remove parsley. Stir in chicken and cook until heated through, about 1 minute. Serve warm, topped with chopped fresh parsley leaves.