

Tortellini Soup

written by The Recipe Exchange | November 24, 2014

Ingredients

3T olive Oil
1 Clove garlic, minced
3 stalks, celery, chopped
3 carrots, peeled and chopped
1 onion diced
10 oz box frozen spinach (unthawed)
2 cans cream of chicken soup
2 cans water
32 oz chicken broth
Family size package of cheese or chicken tortellini, half cooked

Directions

Put olive oil in the bottom of a large soup/stock pan. Saute' garlic, celery, carrots and onions until tender.

Add frozen spinach. Break up blocks of spinach as you cook. Continue to saute' until spinach thaws, then heats up.

Add cream of chicken soup and water. Add chicken broth and then add tortellini.

Heat and Serve

Note: It's better to eat it a few hours after it's made so the broth soaks up into the noodles. Better yet, make it the night before.