

# **Tomato Tortellini Soup** with Spinach

Chef Jenn Magrey

Ledyard Winters Market

1 – small bag frozen Tortellini – cheese – cooked to package instructions – rinsed and set aside

1 tablespoon olive oil

2 cloves garlic – minced

Pinch crushed red pepper

2 quarts – favorite chicken broth

1 14 oz can petite diced tomatoes

1 10 package frozen chopped spinach

Parmesan for topping

In a 4-quart stock pan, heat the olive oil over medium heat. Add the garlic with the crushed red pepper and sauté for one minute without burning.

Add the 2 quarts of chicken stock and heat to a roiling boil. Reduce heat and let it sit at a simmer.

Add the tomatoes and spinach. Stir and taste for salt and pepper.

To serve:

Place a few tortellini in a bowl and add the tomato and spinach broth to the bowl.

Top with a light sprinkling of parmesan

Enjoy!

Easy 20 minute after work hearty soup to have with a salad and bread!