

# **TORTELLINI SOUP**

*CCWC – Gale Stanley's Kitchen*

## **Ingredients**

- 3 cloves garlic, minced (optional)
- 1 T. butter
- 48 oz. broth (Vegetable for vegetarian – but can be made with either chicken or beef as well)
- 2 cups thinly chopped mushrooms
- 1 small onions, chopped
- 1 small zucchini cut into small bite-sized pieces
- 1 pkg. cheese tortellini
- 1 pkg. 10 oz. frozen chopped spinach (or the equivalent of fresh spinach)
- 2 cans diced or petite diced tomatoes
- 1 t. dried basil leaves (can substitute fresh basil)
- Salt, pepper to taste
- Grated parmesan cheese

## **Directions**

1. Sauté onions in the butter until tender; add garlic and mushrooms for the last 2 minutes.
2. Add broth and tortellini; bring to a boil and then simmer for 10 minutes.
3. Add spinach, zucchini and tomatoes and spices and simmer for another 5 minutes or until tender.
4. Serve with grated cheese.

**(For non-vegetarians – add about a lb. of bite sized cooked Italian sausage)**