

Spinach Tortellini Soup



½ tablespoon unsalted butter
4 stalks celery, chopped
1 large onion, chopped
2 large carrots, peeled and chopped
2 cloves garlic, minced
4 14.5-oz cans reduced sodium chicken broth
1 small Parmigiano-Reggiano rind (optional)
18-oz refrigerated spinach cheese tortellini
fresh ground black pepper to taste
4 cups loosely packed baby spinach
fresh grated Parmigiano-Reggiano for topping

In a large Dutch oven, melt butter over medium low heat. Add celery, onion, carrot and garlic. Cover and reduce heat to low and cook for approximately 8 to 10 minutes until vegetables begin to soften.

Add chicken broth and Parmesan rind. Increase heat to medium high and bring to a boil. When broth boils, season with black pepper. Reduce heat to medium, add tortellini and simmer until cooked according to package directions, about 7 minutes.

Once cooked, remove the rind and add the baby spinach. Stir to combine.

Serve topped with grated Parmigiano-Reggiano.

Recipe submitted by
Jason Tomjack
Marketing Coordinator



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