



**RECIPE NAME:** Winter Tortellini Soup

**FROM THE KITCHEN OF:** Joanna Frasch '13

## INGREDIENTS:

2 Tablespoons olive oil  
1-2 Tablespoons minced garlic  
2 Tablespoons salt-free Italian seasoning  
1 medium white onion, diced  
1 lb Italian-seasoned ground turkey (or ground Italian sausage)  
1 can (28 oz) crushed tomatoes  
1 can (14.5 oz) Italian-style diced tomatoes  
46 oz (1 box and 1 can) chicken broth  
1 package (9-10 oz) fresh cheese tortellini (Rana, Buitoni, etc.)  
8 oz fresh spinach, rinsed and stemmed  
Fresh parmesan cheese

## INSTRUCTIONS:

Heat the olive oil in a Dutch oven over medium heat. Add ground turkey or sausage and brown. Add chopped onions; cook 3-4 minutes or until soft. Add garlic; cook 1 minute longer. Add chicken broth, crushed tomatoes, diced tomatoes, and Italian seasoning. Bring to a boil, and simmer 5-10 minutes. Add tortellini, cook for 4-6 minutes (adjust to cook time on tortellini package). Reduce heat to low, wilt in spinach. Serve, topped with fresh-grated parmesan cheese.

