Creamy Tortellini Soup

Ingredients

- 1 1/2 oz envelope white sauce mix
- 4 cups water
- 14 cups water
 14 oz can vegetable broth
 1 1/2 cups Sliced fresh mushrooms
 1/2 cup chopped onion
 3 clove garlic, minced
 1/2 tsp dried basil crushed
 1/4 tsp salt, dried orgeano
 7 oz cheese tortellini

- 12 oz evaporated milk

Instructions

Creamy Tortellini Soup Ingredients

1 1/2 - 2 ounceenvelopewhite sauce mix

4 cups water

14 ounce can vegetable broth

1 1/2 cups sliced fresh mushrooms

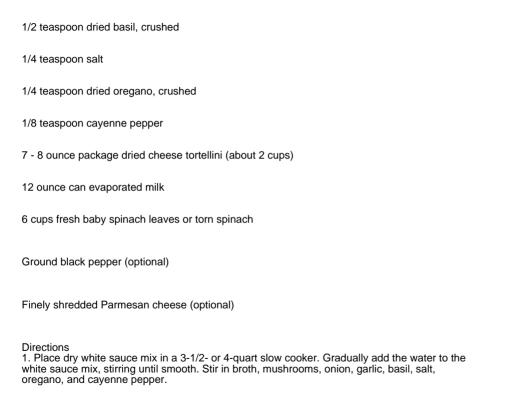
1/2 cup chopped onion

3 cloves garlic, minced



Summarv Yield: 4 Prep Time: 20 minutes Category: Soups Cuisine: Italian

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- 2. Cover and cook on low-heat setting for 5 to 6 hours or on high-heat setting for 2-1/2 to 3 hours.
- 3. Stir in dried tortellini. Cover and cook on low-heat setting for 1 hour more or high-heat setting for 45 minutes more.
- 4. Stir in evaporated milk and fresh spinach. If desired, sprinkle individual servings with black pepper and Parmesan cheese. Makes 4 servings.

Nutrition Facts (Creamy Tortellini Soup) Servings Per Recipe 4, Calories 450, Protein (gm) 22, Carbohydrate (gm) 53, Fat, total (gm) 18, Cholesterol (mg) 34, Saturated fat (gm) 7, Dietary Fiber, total (gm) 2, Sodium (mg) 1710, Percent Daily Values are based on a 2,000 calorie diet