Garlicky Tortellini Spinach & Tomato Soup

Description

Served with a crusty piece of bread, this feel-good soup makes a delicious lunch or dinner, and it's incredibly easy to make.



Ingredients

- 2 tbsp butter
- 8 clove garlic
- 4 cup chicken broth
- 6 oz fresh cheese tortellini
- 14 oz Rotel Diced tomatoes with chilies
- 8 basil leaves chopped - optional
- 16 oz spinach

Instructions

Melt the butter in a large saucepan over medium-high heat.

Add the garlic and sauté until fragrant, about 2 min.

Add the broth and bring to a boil.

Add the tortellini and cook halfway, about 5 min. for frozen pasta, less if using fresh.

Add the tomatoes and their liquid, reduce the heat to a simmer, and cook just until the pasta is tender.

Stir in the spinach and basil and cook until wilted, 1 to 2 min.

Serve sprinkled with the grated cheese.

Summary

Yield: 2
Prep Time: 15 minutes
Category: Soups
Cuisine: American