

Spinach Tortellini Soup

from Magnolia Table, Volume 2 | Makes 6 servings

PREP: 15 minutes

COOK: 20 minutes

COOL: none

INGREDIENTS

1 tablespoon unsalted butter	6 cups baby spinach
½ medium onion, cut into medium dice	2 tablespoons chopped fresh parsley
1 tablespoon minced garlic	2 tablespoons chopped fresh basil
6 cups (1½ quarts) chicken broth	Kosher salt and freshly ground black pepper
One 14.5-ounce can diced fire-roasted tomatoes	Juice of ½ lemon
½ teaspoon Italian seasoning	1 cup shaved Parmesan cheese (about 4 ounces)
One 9-ounce package cheese tortellini	1 loaf French bread, for serving
One 14.5-ounce can cannellini beans, rinsed well and drained	

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Continued

INSTRUCTIONS

1. In a large soup pot, melt the butter over medium-high heat. Add the onion and garlic and sauté, stirring constantly, until the onion is soft and tender, 3 to 4 minutes.
2. Add the broth, tomatoes, and Italian seasoning and bring to a rolling boil. Add the tortellini and beans and cook until the tortellini are cooked through, about 2 minutes.
3. Reduce the heat to medium and add the spinach, parsley, basil, and salt and pepper to taste and stir until the spinach is just wilted, 1 to 2 minutes. Squeeze the lemon juice over the soup.
4. Ladle into bowls, sprinkle with the Parmesan, and serve immediately with torn bread for dipping.
5. Store in an airtight container in the refrigerator for 3 to 4 days or in the freezer for up to 2 months. Let the soup thaw before reheating.

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