

One Pot Creamy Tomato Tortellini Soup

#cooking/recipe

#cooking/one pan#

#2019/January#

#cooking/dinner

One-Pot Creamy Tomato Tortellini Soup - Gal on a Mission

Ingredients

1 medium onion diced or 1 cup
3 garlic cloves, minced
1 teaspoon olive oil
1 spring of fresh rosemary chopped or ½ teaspoon dried
28 ounce can diced tomatoes
15 ounce can tomato sauce
½ teaspoon dried oregano
4 large fresh basil leaves or ½ teaspoon dried basil
½ teaspoon salt
¼ teaspoon pepper
4 cups chicken stock
½ cup heavy cream
20 ounces three-cheese tortellini
½ cup shredded parmesan cheese + extra for garnish
salt and pepper, to taste (optional)
fresh basil, to garnish
shredded parmesan cheese, to garnish

Process

Place the onion, garlic, and olive oil, and fresh rosemary in a 6-quart soup pot or dutch oven. Sauté over medium heat for 5 minutes or until the onions are translucent.

Add in the diced tomatoes, tomato sauce, oregano, basil, salt, pepper, chicken stock, and heavy cream and stir to combine. Simmer for 20 minutes.

Place the three-cheese tortellini into the soup and cook for 12-15 minutes or until the tortellini are tender and cooked through.

Stir in the parmesan cheese.

Serve and garnish with fresh basil and shredded parmesan cheese.