

# TURKEY TORTELLINI SOUP WITH GREENS



**ACTIVE TIME** 15 Minutes  
**TOTAL TIME** 25 Minutes



**SERVINGS** 6



The beauty of this recipe is that you basically dump all of your ingredients in the pot (at varying times during the cooking process), let simmer, and magic is made. Top each serving with a bit of shaved Parmesan cheese for a salty finish. Serve crusty French bread and white wine for a full meal that guests will love. This soup is hearty enough to serve as a big bowl of comfort during cooler weather. If you're in a pinch and don't have cooked roast turkey on hand, a store-bought rotisserie chicken can easily stand in its place.

## INGREDIENTS

- 1 tablespoon olive oil
- ½ cup chopped sweet onion (from 1 onion)
- ½ cup thinly sliced celery (from 2 stalks)
- ½ cup thinly sliced carrots (from 2 carrots)
- 2 teaspoons minced garlic
- 6 cups Turkey Stock
- 3 cups shredded roast turkey
- 1 (9-oz.) pkg. refrigerated three-cheese tortellini
- 1 (5-oz.) pkg. fresh spinach
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- Shaved Parmesan cheese

## DIRECTIONS

- 1 Heat oil in a Dutch oven over medium-high. Add onion, celery, and carrots; cook, stirring often, until vegetables begin to soften, 8 to 10 minutes.
- 2 Add garlic; cook, stirring often, 1 minute. Add Turkey Stock and roast turkey, and bring to a boil. Reduce heat to low, and simmer 10 minutes.
- 3 Add tortellini, and simmer until tortellini are cooked, about 6 minutes.
- 4 Stir in spinach, salt, and pepper. Remove from heat. Top each serving with shaved Parmesan cheese.

**COURTESY OF:** Southern Living

<http://www.southernliving.com/recipes/turkey-tortellini-soup-greens>