



Tomato Vegetable Soup with Tortellini

SHARED BY BOBBI BENSON

Prep Time - 10 minutes
Cook Time - 25 minutes

Total Time - 35 minutes
Servings - 6

ingredients

- 1 Tbsp Vegetable oil
- 2 Carrots, sliced
- 1 Onion, chopped
- 1 stalk Celery, chopped
- 2 cloves Garlic, minced
- 1 Tbsp Basil, fresh*
- ¼ tsp Salt
- ¼ tsp Pepper
- 3 cups Chicken or Vegetable stock
- 1 can Chopped Tomatoes (28 oz.)
- 1 cup frozen Cheese Tortellini
- 1 cup Chickpeas (from can), drained
- 1 Zucchini, chopped

directions

- Heat oil in a pot and add carrots, onion, celery, garlic and basil – cook for 5 minutes
- Add broth and bring to a boil then simmer for 10 minutes
- Add tortellini, chickpeas, tomatoes and zucchini and simmer for 10 minutes.
- Sprinkle with parmesan cheese when serving.

*Dry basil leaves can be substituted if fresh not available.

Other:

- Can be frozen into small portions.
- We are not fans of chickpeas, so we leave those out.