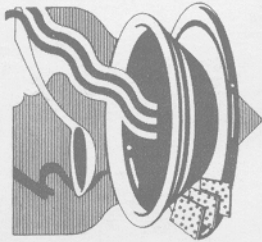




Hearty Tortellini Soup

Recipe compliments of Linda Edwards, Resident of Amberfield Subdivision

- 2 Garlic cloves
- 1 tbsp. Butter
- 2 Cans Chicken Broth
- 1 8 oz. pkg. Frozen Tortellini
- 1 10 oz. pkg. Frozen Spinach (thawed)
- 1 16 oz. Can stewed Tomatoes with onion, celery and green pepper (undrained)
- Grated Parmesan cheese (fresh)



In a large saucepan, cook garlic in butter for 2-3 minutes over medium heat, Watch it closely, being careful not to burn it. Slowly add Broth and Tortellini. Heat to boil. Reduce heat and simmer for 10 minutes.

Add thawed Spinach and undrained Tomatoes. Simmer 5 more minutes or until heated through. Add fresh Parmesan cheese to individual bowls. Serve with fresh bread and a salad for an easy, complete meal, FAST!



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