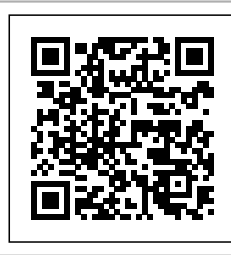


20 Minute Italian Tortellini Soup



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

- __ 8 cups of Water
- __ 1 Vegetable Bullion Cube
- __ 14 oz can of Diced Tomatoes
- __ 1 cup of Marinara Sauce or Meat Sauce
(any leftover sauce will do)
- __ 2 Cloves of Garlic, sliced or 1 Tbsp of
Dehydrated Garlic
- __ 2 tsp of Italian Seasoning
- __ 2 Tbsp of Pesto
- __ Freshly Grated Parmigiano
- __ Salt and Pepper, to taste
- __ 20oz of Fresh Tortellini

1) In a large pot, add the water, bullion cube, sauce, diced tomatoes, garlic and Italian seasoning, bring to a boil over medium-high heat and let it simmer for 10 minutes.

2) Add the tortellini and cook them according to package instructions, once cooked, remove from the heat, stir in the pesto, some parm and adjust the seasoning to taste.

