



Famous Healthy 15-Minute Tortellini Soup

From www.harvardhomemaker.com

1 T. olive oil

2-3 t. jarred minced garlic (or to taste)

1/2 cup dry-tasting white wine (I have used all kinds; it always seems to turn out fine)

3 (15.75 oz) cans chicken broth (I use the healthiest kind)

2 (9 oz) packages three-cheese tortellini (I use Buitoni whole wheat most of the time)

1 large tomato, chopped (about 1 1/2 cups)

1 (6 oz) bag baby spinach (or regular leaf is fine)

1 T. butter

Parmesan cheese (optional on top)

Heat the olive oil in a large pot over medium-high heat. Add the garlic and cook for 30 seconds, stirring constantly. (This can burn if you're not careful.) Stir in wine and broth, and bring to a boil. Cook for 2 minutes. Add tortellini and cook for 6 minutes. Stir in chopped tomatoes and spinach, and cook for 2 minutes or until the spinach wilts (this doesn't take long). Add the pat of butter and serve immediately once it has melted. We like to sprinkle Parmesan cheese on top. It yields about 4 large servings or 6 smaller servings.

Enjoy!! Pairs well with a warm, crusty bread.