Creamy Tortellini Soup

Ingredients

- 1 1/2 oz envelope white sauce mix
- 4 cups water
- 14 oz can vegetable broth
- 1 1/2 cups Sliced fresh mushrooms
- 1/2 cup chopped onion
- 3 clove garlic, minced
- 1/2 tsp dried basil crushed
- 1/4 tsp salt, dried orgeano
- 7 oz cheese tortellini
- 12 oz evaporated milk

Summary

Yield: 4
Prep Time: 20 minutes
Category: Soups
Cuisine: Italian

Instructions

Creamy Tortellini Soup
Ingredients
1
1 1/2 - 2 ounceenvelopewhite sauce mix

4 cups water

14 ounce can vegetable broth

1 1/2 cups sliced fresh mushrooms

1/2 cup chopped onion

3 cloves garlic, minced

1/2 teaspoon dried basil, crushed

1/4 teaspoon salt

1/4 teaspoon dried oregano, crushed

1/8 teaspoon cayenne pepper

7 - 8 ounce package dried cheese tortellini (about 2 cups)

12 ounce can evaporated milk

6 cups fresh baby spinach leaves or torn spinach

Ground black pepper (optional)

Finely shredded Parmesan cheese (optional)

Directions

Creamy Tortellini Soup

1. Place dry white sauce mix in a 3-1/2- or 4-quart slow cooker. Gradually add the water to the white sauce mix, stirring until smooth. Stir in broth, mushrooms, onion, garlic, basil, salt, oregano, and cayenne pepper.

2. Cover and cook on low-heat setting for 5 to 6 hours or on high-heat setting for 2-1/2 to 3 hours.

3. Stir in dried tortellini. Cover and cook on low-heat setting for 1 hour more or high-heat setting for 45 minutes more.

4. Stir in evaporated milk and fresh spinach. If desired, sprinkle individual servings with black pepper and Parmesan cheese. Makes 4 servings.

Nutrition Facts (Creamy Tortellini Soup) Servings Per Recipe 4,
Calories 450,
Protein (gm) 22,
Carbohydrate (gm) 53,
Fat, total (gm) 18,
Cholesterol (mg) 34,
Saturated fat (gm) 7,
Dietary Fiber, total (gm) 2,
Sodium (mg) 1710,
Percent Daily Values are based on a 2,000 calorie diet