



Spinach Tortellini Soup

When you are looking for something satisfying and can be fixed in just minutes, but still be called gourmet, you have it in this recipe.

1 1/3 tablespoons of butter
2 cloves of garlic
1 small onion or the half of a large onion
6 cups of chicken broth
1 10-ounce package of frozen chopped spinach, thawed and drained. (I find the wringing it out in a dish towel works great.)
24 ounces cheese tortellini in the refrigerated section
freshly grated Parmesan cheese

Over medium heat, sauté the butter, garlic and onion in a large stockpot. When the onion is translucent add the chicken broth and spinach. Bring to a boil and add the tortellini. Once the tortellini are tender, but not overcooked, serve with a sprinkle of Parmesan cheese on the top.