

Chicken Tortellini Soup

Yields: 6 serving(s) **Prep time:** 15 mins **Total time:** 30 mins

Ingredients

- 2 Tbsp. olive oil
- 1 medium yellow onion, chopped
- 3 medium carrots, peeled and sliced
- 3 stalks of celery, sliced
- 3 cloves garlic, finely chopped
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. Italian seasoning
- 1/4 tsp. red pepper flakes
- 3 qt. chicken broth
- 3 1/2 cups shredded rotisserie chicken
- 1 (20-oz.) package refrigerated cheese tortellini
- 1/4 cup chopped fresh parsley
- Grated Parmesan cheese, to serve

Directions

1. In a medium Dutch oven, heat the olive oil over medium heat. Add the onion, carrot, and celery, and cook, stirring frequently, until the vegetables start to soften, 5 to 7 minutes. Add the garlic, salt, pepper, Italian seasoning, and red pepper flakes, and cook until fragrant, about 1 minute.
2. Stir in the chicken broth and bring to a boil. Add the chicken and tortellini and simmer until the chicken is warmed through and the tortellini is tender, 3 to 5 minutes. Sprinkle with the fresh parsley and serve hot with grated Parmesan cheese.

Tip

Add 3 cups of baby spinach and a squeeze of lemon juice for a refreshing vegetable addition.

Source: thepioneerwoman.com

