



### **tortellini soup**

2 tbs. olive oil  
1-2 large sweet yellow onions, diced  
2-4 cloves garlic, minced (depends on your taste)  
32 oz. carton vegetable stock (2 for vegetarian)  
32 oz. carton chicken stock  
28 oz. can petite diced tomatoes  
8 oz. package dried cheese tortellini  
1 lb. bulk italian sausage (optional)  
4 cups spinach, chopped  
1 tbs. fresh basil, chopped  
1 tbs. fresh oregano, chopped  
shredded mozzarella for top (optional)

1. add oil to dutch oven. heat on medium heat and sautee onion and garlic.
2. add in stock and diced tomatoes. bring to a boil. throw in tortellini and cook to time required on the package. while boiling, drop in sausage in small chunks.
3. once tortellini is cooked, reduce heat to low. add in chopped spinach, basil and oregano. let simmer about 10 minutes. top with mozzarella cheese before serving. serving suggestion: serve with a crusty bread.

makes about 8 servings. enjoy! =)

<http://www.oncupcakemoon.com/recipes/tortellinisoup.pdf>