

From the kitchen of: **Bethany Dattolo**

"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..." Proverbs 31: 10,15a

Tortellini Soup

1. 12 cups chicken broth (from scratch is best)

Add:

- 1-2 minced garlic cloves
- 1 medium chopped onion
- 5 carrots thinly sliced

2. Cook above ingredients until tender.

3. To that, add:

- frozen leaf or chopped spinach (to your own taste)
- 2 pkg. frozen tortellini
- ½ pkg. frozen corn

4. Bring to boil, and then simmer until tortellini is cooked. Add salt and pepper to taste.

5. Serve with shredded cheddar cheese on top.

Cook's Tips: Spinach can be over-powering, so start slow and add to your liking.

Soup is excellent re-heated, also!

I use a frozen rind of parmesan cheese while the soup is cooking for added flavor.

