



Joe Vasta's Tortellini Soup Makes 6 servings

Ingredients:

- 1 tablespoon olive oil
- 1 teaspoon garlic, chopped
- 1 onion, chopped
- 4 carrots, chopped, sliced, slivered or however you like them
- 4 stalks celery, chopped
- 3 cups chicken stock
- Cheese tortellini (how many is determined by how much you want in the soup)
- 1 package of spinach

Sauté the garlic in the olive oil until fragrant, being careful not to let it burn (it will become bitter). Add the vegetables and cook until tender, about 5 - 7 minutes. Add the broth and bring to a boil; boil gently for about 20 minutes. Add the tortellini and cook an additional 7 - 8 minutes. Add spinach and continue at gentle boil until the tortellini are completely cooked. Serve plain or with grated Parmesan cheese sprinkled on top.