

upclose & tasty

Tortellini Soup with Turkey and Spinach

Ingredients

1 pound ground turkey

Half yellow onion, diced

2 cloves of garlic, minced

1-2 boxes of vegetable broth (4-8 cups)

1 28 ounce can crushed tomatoes

1 box tortellini

Two tablespoons of basil (or more if you like), roughly chopped

1 bag Spinach (add as much or as little as you like)

Salt & pepper to taste

Preparation

- 1. Over medium heat, add onion to pot and sauté for 2-3 minutes until they soften.*
- 2. Add garlic and mix in with onion, about 1 minute (careful not to burn the garlic).*
- 3. Add turkey and mix until browned.*
- 4. Drain and add back to pot.*
- 5. Add the crushed tomatoes, 4 cups of broth and basil.*
- 6. Bring to a boil and then simmer on stove for about 30 minutes.*
- 7. Add salt and pepper to taste.*
- 8. Add spinach to your liking. I add a lot and it wilts down quite a bit.*
- 9. Cook tortellini in a separate pot according to instructions.*
- Note:** *I keep them separate to avoid them absorbing too much of the broth.*
- 10. Fill bowls with tomato broth and add desired amounts of tortellini.*
- 11. Salt and pepper to taste, if needed.*

Enjoy!