Creamy Tortellini Soup

Jacob · 30/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

5

Description

I love this creamy tortellini soup thats loaded with fresh veggies and tender pasta whenever Im craving a comforting soup The best part is its ready in 30 minutes

Ingredients

— - ¼ cup butter - ½ cup finely chopped onion - 3 cloves garlic

— minced - ¼ cup all-purpose flour - 3 cups low-sodium chicken broth - 3 cups chopped broccoli - 1 medium carrot

— julienned - 1 (9 ounce) package cheese tortellini - ½ teaspoon salt - ¼ teaspoon freshly ground black pepper - ¼ teaspoon smoked paprika - ¼ teaspoon turmeric - ½ cup heavy whipping cream - 1 cup shredded Colby cheese

Instructions

1. Melt butter in a Dutch oven over medium-high heat. Add onion cook until soft and translucent
2. about 5 minutes. Add garlic and cook until fragrant
3. about 30 seconds. Sprinkle flour over onion-garlic mixture. Stir to combine
4. until flour is incorporated. Slowly pour in chicken broth
5. stirring to combine. Add broccoli
6. carrot
7. and tortellini. Season with salt
8. pepper
9. paprika
10. and turmeric. Stir to combine and reduce heat to medium. Cover and simmer until broccoli is tender and tortellini are cooked through
11. about 15 minutes. Stir in cream and cheese until melted. Serve immediately.