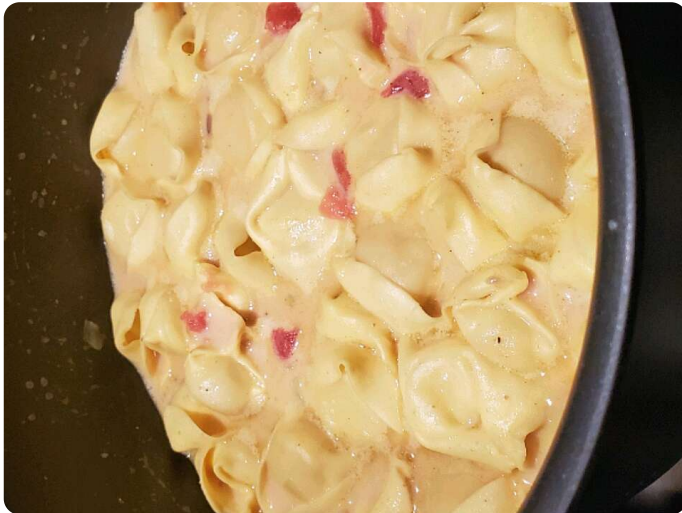


Cheese Tortellini in Curried Coconut Milk

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

We love this when coming home from work on a cold and rainy day of which we have many in Vancouver BC It adds your favorite comfort food soup and pasta together in a surprisingly delicious combination We serve it with bread sticks or garlic bread

Ingredients

- - 1 (9 ounce) package cheese tortellini - 1 tablespoon butter - 1 shallot
- minced - 1 tablespoon curry powder
- or to taste - 1 ½ cups vegetable broth - 1 (14 ounce) can coconut milk - 1 tomato
- chopped - 2 pickled jalapeno pepper slices
- minced - salt and ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; stir in tortellini and cook until tender
2. about 10 minutes. Drain. Heat butter over medium heat in a saucepan; stir in shallot and saute until translucent
3. about 3 minutes. Add curry powder; cook and stir until a paste forms
4. about 1 minute. Pour vegetable broth into curry paste mixture. Stir until curry is dissolved
5. about 1 minute; bring to a boil. Slowly pour in coconut milk; adjust heat to return soup to a simmer. Stir tomato and jalapeno into soup
6. simmer 5 minutes more. Stir tortellini into soup; season with salt and pepper. Cook's Notes: Dried tortellini can be substituted for fresh tortellini. Green onions can be substituted for shallot. This will be thin
7. the consistency of a soup. We like the soup with more liquid
8. as it is so tasty. I tend to add more broth and coconut milk. Additionally the spice of the soup can be adjusted by increasing or decreasing the amount of curry and jalapenos.