



Tortellini Chowder

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

Very good and hearty Combines Italian tortellini with Mexican seasonings Top with tortilla chips and fresh cilantro

Ingredients

- - ? cup chopped onion - ½ cup chopped red bell pepper - ? cup chopped green chile pepper - 2 tablespoons minced garlic - 1 jalapeno pepper
- seeded and diced - 1 tablespoon margarine - 3 cups vegetable broth - 2 cups peeled and cubed potatoes - 1 teaspoon ground cumin - ½ teaspoon salt - ? teaspoon ground black pepper - ? teaspoon ground red pepper - 2 cups cheese tortellini - 2 tablespoons all-purpose flour - 2 tablespoons vegetable oil - 1 (15 ounce) can whole kernel corn
- drained - 1 pint half-and-half cream

Instructions

1. In a large pot over medium heat
2. cook onion
3. bell pepper
4. chile pepper
5. garlic and jalapeno in margarine until tender but not brown
6. 5 minutes. Stir in broth
7. potatoes
8. cumin
9. salt
10. pepper and red pepper. Bring to a boil
11. then reduce heat and simmer about 20 minutes
12. until potatoes are just tender. Meanwhile
13. bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. In a small bowl
14. stir together flour and vegetable oil. Pour into soup
15. increase heat to medium
16. and cook until thickened and bubbly. Stir in corn
17. half-and-half and tortellini and heat through. Serve.