



Recipe of the Month – January

Cheese Tortellini and Spinach Soup

1 package of Buitoni Mixed Cheese Tortellini - this can be found in any dairy department of local grocers. Boil in large pan for 10 to 12 minutes. Drain and set aside.

In a large stock pot, heat 2 tablespoons of olive oil – add 3 cloves of crushed garlic and 1 medium onion chopped finely – cook until lightly browned.

Add: 4 to 5 cups chicken broth, 1 tablespoon Italian herbs, 1 28oz. can crushed tomatoes, 1 package frozen chopped spinach (drained), cooked Tortellini and salt and pepper to taste.

Simmer for 1 hour before serving. When serving, top with freshly grated Parmesan cheese and serve with warm slices of Italian bread.