

Tortellini Soup

- 2 Tbsp. olive oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 Tbsp. tomato paste
- 1/2 tsp. red pepper flakes
- 8 cups chicken or vegetable broth
- 1 (15 oz.) can diced tomatoes (preferably fire-roasted)
- 1 (15 oz.) can cannellini beans, drained and rinsed
- 1 Tbsp. herbs de Provence or Italian seasoning
- 1 bay leaf
- 1 Parmesan rind (optional)
- 9 oz. fresh or 6 oz. dried cheese-filled tortellini
- 1 bunch swiss chard (or your favorite leafy green)
- Parmesan cheese for topping

In a Dutch oven or soup pot, heat the olive oil over medium heat. Add the onion and cook until tender, about 5-6 minutes. Add the garlic, tomato paste, and red pepper flakes and cook an additional minute. Stir in the broth, tomatoes, beans, herbs de Provence, bay leaf, and Parmesan rind. Bring to a boil and then simmer for 30 minutes. Season to taste with salt and pepper.

Stir in the tortellini and chard. Continue to simmer until tortellini is cooked and chard is tender (dried tortellini will take a little longer than fresh; also keep in mind certain greens like kale will take longer to cook than tortellini and should be added a few minutes prior).

Ladle soup into bowls and top with freshly grated Parmesan.