



Tortellini Soup

Adapted from Pan Anderson's [Meatless Meals](#)

- 1 quart vegetable broth (I used chicken broth)
- 1 (14.5 ounce) can diced tomatoes
- 1 cup water
- 1 tablespoon vegetable oil
- 1 large onion, diced
- 2 medium carrots, peeled and roughly chopped
- 1 zucchini, diced
- 1 red pepper, diced
- 1 teaspoon Italian seasoning
- 8 ounces fresh baby spinach
- 9 ounces fresh or frozen tortellini

Combine the broth, tomatoes and any tomato juices, and water in a medium pot and set over low medium low heat.

Meanwhile, heat the oil in a dutch oven over medium high heat. Add the onion and carrots to the dutch oven and cook about 10 minutes or until softened. Add the zucchini, red pepper, and Italian seasoning and cook for 5 more minutes.

Add the warmed broth mixture to the dutch oven and simmer, partially covered for about 10 minutes. Stir in the spinach and tortellini and cook partially covered for another 10 minutes.

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