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logan

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Creamy Tortellini Soup Serves 4-6

Ingredients:

- 3 tablespoons butter, divided
- 1 tablespoon olive oil
- 1 onion, diced
- 2 carrots, peeled and sliced
- 2 stalks celery, diced
- 1/8 teaspoon cayenne
- 4 cups vegetable broth
- 1 package refrigerated tortellini (we like cheese!)
- 2 tablespoons flour
- 1 cup half n' half
- 8 oz fresh spinach
- 2 tablespoons parsley, chopped, plus more to garnish

Kosher salt, to taste

Freshly ground pepper, to taste

Directions:

- 1. In a large soup pot sauté the onion, celery, and carrots in 1 tablespoon butter and 1 tablespoon olive oil for 3-5 minutes over medium-high heat until they begin to soften. Add the cayenne, salt, and pepper to the aromatics as they cook.
- 2. Pour in the broth and bring to a simmer. Simmer for 15 minutes. Add the tortellini and continue to simmer.
- 3. Meanwhile, with the remaining 2 tablespoons of butter, mix with the flour using a fork to mash together. Form rough balls of the mixture. Add them to the soup. The butter-coated grains of flour (beurre manié) will thicken the soup while avoiding any clumping. Slowly stir in the half n' half.
- 4. Once the soup is creamy and thickened, add the parsley and spinach, and stir until wilted. Taste and add more salt and pepper according to taste.
- 5. Serve with generous garnish of chopped parsley.