

**Garlicky Tortellini, Spinach and  
Tomato Soup**  
(submitted by Maggie Keller)

2 TBSP butter  
6-8 cloves garlic, chopped  
4 c chicken broth  
6 oz fresh or frozen tortellini  
14 oz can diced tomatoes and their liquid  
10 oz fresh spinach, washed, stemmed, and coarsely chopped  
8-10 fresh basil leaves, coarsely chopped  
Grated Parmesiano Reggiano

Melt butter in large pot over med-hi heat. Add garlic and sauté until fragrant, about 2 minutes. Add broth and bring to a boil. Add tortellini and cook half-way (about 5 minutes if frozen, less if fresh). Add tomatoes and their liquid, reduce heat to simmer and cook until pasta is tender. Stir in spinach and basil, cook until wilted (1 - 2 minutes). Serve sprinkled with cheese.

I should probably note that Mike makes his own chicken stock which is much better tasting than the canned variety (and so easy to do in the crock pot) and that we have found if you use organic products in this soup, it tastes really yummy. So I buy Glen Muir canned tomatoes and organic spinach. Might be overkill but you can't argue with tastebuds!!