

Tomato Basil Tortellini Soup



Makes:

10-12

Utensil:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)
Saladmaster Food Processor

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Recipe:

Contributed By:

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Recipe Description:

Simple and full of flavor, this tomato soup will be like one you've never had before. Simmered to perfection in the Ultimate Culinaire and full of delicious tortellini, this will be your go-to fall and winter soup of choice! Serve with a side salad and garlic bread. Want an Ultimate Culinaire? [Reserve your Special Offer](#) before it expires!

- 1 medium onion, shredded, use Cone #2
- 2 garlic cloves, minced, use Cone #1
- 1/4 cup all-purpose flour
- (31 g)
- 3 cups vegetable stock, low sodium
- (712 ml)
- 28 oz

can of diced tomatoes, with liquid
(793
g)
2 tbsp
tomato paste
(32
g)
8 oz
cheese tortellini (refrigerated style)
(228
g)
½ cup
parmesan cheese, grated, use Cone #1
(50
g)
5 oz
baby spinach
(141
g)
½ cup
heavy whipping cream
(119
g)
1 ½ tsp
salt (optional)
(9
g)
1 ½ tsp
black pepper (optional)
(9
g)
¼ cup
basil, chopped
(6
g)

Directions:

1. Preheat Ultimate Culinaire over medium-high heat until several drops of water sprinkled in pan skitter and dissipate, approximately 3 - 5 minutes.
2. Add onion and garlic, sauté. Leave lid slightly cracked to retain moisture between stirring, about 5 minutes.
3. Add flour and cook for another minute.
4. Add broth, tomatoes, tomato paste and tortellini and cover, cook for approximately 5 mins. When Vapo-Valve™ begins to click steadily, reduce heat to low and simmer for an additional 10 minutes.
5. Add parmesan, spinach and heavy whipping cream, season with salt & pepper (optional)
6. Garnish with basil right before serving.

Nutritional Information per

▼ Serving

Calories: 122
Total Fat: 6g
Saturated Fat: 4g
Cholesterol: 24mg
Sodium: 269mg
Total 11g
Carbs:
Dietary Fiber: 1g
Sugar: 4g
Protein: 4g