

## Chicken & Prosciutto Tortellini Soup

(Zuppa di tortellini di pollo e prosciutto)



### Ingredients:

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Onion, diced – 1 med

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Red Bell Pepper, diced – 1 med

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Celery, diced – 2 stalks

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Sea Salt & Freshly cracked Pepper

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Olive Oil – 1 tbsp

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Italian Seasoning – 1 tsp

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Roma Tomatoes, diced – 5 med

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Garlic, smashed – 1 lg

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Chicken Broth – 1.5 quarts

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Chicken & Prosciutto Tortellini – 1 (9 oz) package

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Fresh Baby Spinach – 1 (6 oz) package  
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### Directions:

Sauté onions, peppers, and celery in olive oil over medium-high heat 3 minutes.

Add the tomatoes, garlic and Italian seasoning, and sauté 1 minute.  
Don't burn the garlic!

Add the chicken broth, increase heat to high; bring to a boil.

Stir in tortellini, and return to a boil.

Reduce heat to low, and simmer 8 minutes or until tortellini are tender.

Remove from heat, and stir in the picked-over and de-stemmed spinach.