

## CREAMY TORTELLINI SOUP

an original recipe by Emilie Ahern



1 c. diced onions	1 tsp. each salt & pepper
1/4 c. diced celery	2 cans chicken broth
4 cloves minced garlic	1 qt. cream
8 oz. sliced mushrooms	1 lb. tortellini
5 oz. frozen spinach	8 basil leaves, chopped
2 bay leaves	1/2 c. butter + 3 Tbsp.
1/2 tsp. poultry seasoning	1/2 c. flour

- In a large pot melt 3 Tb butter with bay leaves.
- Add onion and celery. Saute for 5 minutes until soft.
- Add garlic, mushrooms, spinach (thawed and squeezed dry), poultry seasoning and salt & pepper. Saute until mushroom are cooked.
- Add 2 cans chicken broth to pot. Bring to simmer. Simmer for 10 Minutes. Remove bay leaves.
- Add tortellini and simmer for 15 more minutes or until tortellini are al dente.
- In a small pot melt 1/2 c butter. Add flour and whisk until combined. Cook 2 minutes.
- Add cream to the large pot, stirring continually until combined.
- Add butter/flour mixture to the large pot and bring to boil. Remove from heat.
- Stir in chopped basil leaves and serve with Parmesan Crisps.

[www.pluckymomo.com](http://www.pluckymomo.com)