

★ Easy Chicken Tortellini Soup

www.saltandlavender.com

Prep: 10m **Cook:** 30m **Total:** 40m

Yield: 6

Dinner

Soup

Family



Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion (chopped)
- 3 sticks celery (finely chopped)
- 3 large carrots (peeled & sliced or chopped)
- 2 cloves garlic (minced)
- 8 cups chicken broth
- 2 cups water
- 2 dashes Italian seasoning
- 2 cups cooked chicken ((or more, to taste))
- 1 (25 ounce) package cheese tortellini
- Salt & pepper (to taste)
- Chopped parsley (to taste)

Instructions

1. Chop your onion. Add it to a large soup pot along with the olive oil. Sauté over medium-high heat for 5-7 minutes (ok if onion lightly browns).
2. Meanwhile, chop the celery and carrots, then add them to the pot along with the garlic. Give it a good stir and cook for a couple minutes.
3. Add the chicken broth, water, and Italian seasoning. Increase the heat to high, and once it starts to boil, reduce the heat to a rapid simmer and let it cook for 10 minutes.
4. Add the chicken and tortellini to the pot. Increase the heat to medium-high and let the soup cook for another 10 minutes or so. If it starts to boil furiously, you may need to turn the heat down again.
5. Season with salt & pepper as needed and garnish with the chopped parsley. Serve immediately.