

Crock Pot Tortellini Soup



The title of this recipe is a lie. This isn't a soup. But it's not a stew and it's not just a pasta main course, so I don't know what else to call it. Technically, it does have broth in it, so therefore I qualify it as a soup. And since it's my blog, I get the right to label it however I want to! But this

is my disclaimer– there is nothing light weight or soupy about this dish. It is delicious and easy and full of flavor and takes just a few ingredients and a few minutes to make a whole meal. BUT– all of those details are way too much to put in the title, so I just call it tortellini soup. Enjoy!

1 28 oz. can of diced tomatoes (do not drain)

1 brick of frozen chopped spinach (no need to thaw, just dump it in frozen)

3 cloves garlic, minced

2 cups chicken broth

1/2 small onion, chopped

2 12-oz. packages of frozen cheese tortellini

Parmesan cheese

Put all ingredients EXCEPT tortellini in the crock pot. Cook on high for 3 hours. Add frozen tortellini to the pot, stir it around and cook on high for one more hour. Top with a little Parmesan cheese when served.