



Creamy Turkey Tortellini Soup

Yield: 10 servings

Ingredients:

2 cups JENNIE-O[®] Pulled White Turkey Meat, #3207
3 tablespoons butter
2 tablespoons olive oil
¾ cup onion, diced
½ cup carrots, diced
½ cup celery, diced
4 cloves garlic, minced
Salt and pepper
1/3 cup all-purpose flour
5 cups chicken broth
2 cups half & half
1 pound cheese tortellini
3 cups fresh baby spinach, stems removed
Parmesan and/or Romano cheese

Directions:

1. In a large soup pot heat the butter and oil together over medium heat.
2. Add onion, carrots, celery, and garlic. Season with salt and pepper and cook until tender over medium-low heat about 10 minutes, stirring often.
3. Sprinkle the flour into the pot and stir into the vegetables, cook 2 minutes, stirring often.
4. Stir in the chicken broth 1 cup at a time, followed by the half & half.
5. Add the shredded turkey. Bring up to a simmer and maintain for 20 minutes, stirring often.
6. Season with salt and pepper to taste.
7. Cook the tortellini separately according to package directions.
8. Add them to the soup along with the spinach.
9. Simmer until spinach is wilted. Stir in cheese, as much as desired.
10. Add more broth and/or cream to thin out the soup to desired consistency.

Recipe and photo courtesy of Jennie-O