

# Chicken Tortellini Soup

## soup

### INGREDIENTS

- 3 TABLESPOONS OLIVE OIL
- ½ CUP CHOPPED ONIONS
- ½ CUP CHOPPED CARROTS
- ½ CUP CHOPPED CELERY
- 10 CUPS CHICKEN BROTH
- 1 PACKAGE REFRIGERATOR  
TORTELLINI
- 2 CUPS COOKED CHICKEN
- ROSEMARY TO TASTE
- SALT & PEPPER TO TASTE
- OPTIONAL - PARMESAN  
CHEESE RIND

### DIRECTIONS

1. COOK ONIONS, CARROTS AND CELERY IN OLIVE OIL ON MEDIUM HEAT UNTIL SOFT. SALT & PEPPER VEGGIES LIGHTLY.
2. ADD CHICKEN BROTH. BRING TO A BOIL.
3. ADD TORTELLINI AND FOLLOW PACKAGE COOKING INSTRUCTIONS.
4. OPTIONAL - DROP IN A PARMESAN CHEESE RIND FOR EXTRA FLAVOR.
5. ADD CHICKEN.
6. ADD ROSEMARY, SALT AND PEPPER. COOK ANOTHER 5-10 MINUTES.