

# *Happy~Healthy~Blessed*

## *Slow Cooker Tomato & Tortellini Soup*

*This soup is so yummy! You will love it!*



### **Ingredients:**

- 1 quart vegetable stock
- 2 28-ounce cans ground peeled tomatoes
- 1 large bay leaf (will be removed after cooking)
- $\frac{3}{4}$  cup fresh basil roughly cut
- 1  $\frac{1}{2}$  teaspoons fresh thyme (or  $\frac{3}{4}$  teaspoon dried thyme)
- 3 tablespoons extra virgin olive oil
- 1 cup diced celery
- 1 cup diced onion
- 1  $\frac{1}{2}$  cups diced carrots
- 1 tablespoon chopped garlic
- 1  $\frac{1}{2}$  teaspoons salt
- $\frac{1}{2}$  teaspoon freshly ground black pepper
- 1 teaspoon paprika
- Pinch red pepper flakes (optional)
- 2 tablespoons of Rice vinegar or apple cider vinegar
- $\frac{3}{4}$  cup freshly grated Romano cheese or parmesan cheese
- $\frac{1}{2}$  cup heavy cream
- 12-ounce package of frozen cheese-filled tortellini
- 8 ounces baby spinach or fresh spinach, stems removed and chopped (or frozen may be used if fresh is not available)

*Rejuvenate Refresh Relax*

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## **Directions:**

1. In a four-quart slow cooker, add all ingredients except for the cream, parmesan cheese, vinegar, tortellini's, and spinach. Turn your slow cooker on, setting the timer on high for four hours or low for six hours, and cover the mixture after the cooking time is up, remove bay leaf and discard. Let the soup cool down and then blend in batches until smooth to the consistency you like. Return the soup to the crock-pot and add cheese, cream, tortellini's and spinach and stir with a spoon to combine. Taste and add more salt and pepper only if needed.
2. Turn the slow cooker to low (if it isn't already), and then add frozen tortellini. Cook until they are fully cooked. If soup is too thick, dilute with more cream or more vegetable stock.

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