



BEEF TORTELLINI VEGETABLE SOUP



Beef Tortellini is served in a rich tomato broth with peas, potatoes, lima beans, carrots, corn, and green beans. Yield: 6 of Servings

Ingredients:

3 Cups	Beef Tortellini [#74591], Prepared According To Package Directions	1/3 Cup	Green Beans, Halved
1 Tbsp.	Vegetable Oil	1/3 Cup	Carrots, Diced
1/3 Cup	Onion, Diced	1/3 Cup	Potatoes, Diced
1 Tbsp.	Garlic, Minced	1/3 Cup	Lima Beans
6 Cups	Beef Broth	1/3 Cup	Peas, Frozen
2 Cups	Tomatoes, Diced & Canned With Juice	1/3 Cup	Corn, Frozen
1 Tbsp.	Thyme, Chopped	To Taste	Salt and Pepper

Directions:

1. Add oil to a medium stock pot over medium heat.
2. Add onions and cook until they start to turn translucent.
3. Add garlic and cook until it starts to slightly brown.
4. Add beef broth, tomatoes, and thyme. Bring to a simmer for 15 minutes.
5. Add green beans, carrots, potatoes, lima beans, peas, corn, salt and pepper and simmer until potatoes soften.
6. Divide soup into 6 equal portions and garnish each bowl with 1/2 cup of **Beef Tortellini**.

