



# CHEESE TORTELLINI E FAGIOLI



Fresh carrot, celery, onion, tomatoes, cannellini beans and Italian herbs in a light vegetable broth with tender **Cheese Tortellini**. Yield: 4 Servings

## Ingredients:

2 Cups	<b>Cheese Tortellini</b> [#9168335]	1-14 Oz. Can	Tomatoes, Diced
2 Tbsp.	Vegetable Oil	1 Quart	Vegetable Broth
¼ Cup	Carrots, Diced	½ Cup	Cannellini Beans
¼ Cup	Celery, Diced	2 Tbsp.	Italian Seasoning
½ Cup	White Onion, Diced	1 tsp.	Red Pepper Flakes
1 Tbsp.	Garlic, Minced	To Taste	Salt & Black Pepper

## Directions:

1. In a medium saucepot, heat up the vegetable oil on medium-high heat.
2. Add in the carrots, celery and onion, then sauté for 3-5 minutes, or until the onions are translucent.
3. Add in the garlic, then cook for another minute.
4. Pour in the tomatoes, vegetable broth, cannellini beans, Italian seasoning, red pepper flakes, salt and black pepper.
5. Bring the mixture to a simmer and allow it to cook for 15 minutes.
6. Add in the **Cheese Tortellini**, then prepare it according to package directions.
7. Pour the soup into serving bowls and serve.

