



TORTELLINI BEET SOUP



Tri-Color Cheese Tortellini is served in a velvety smooth beet soup made with onion, garlic, thyme and garnished with fresh dill. Yield: 4 Servings

Ingredients:

2 Cups	Tri-Color Cheese Tortellini [#77206], Prepared According To Pkg. Directions	1 tsp.	Thyme, Minced
1 Tbsp.	Vegetable Oil	4 Cups	Chicken Broth
½ Cup	Onion, Diced	2 Cups	Red Beets, Roasted & Diced
1 Tbsp.	Garlic, Minced	Garnish	Dill

Directions:

1. In a medium stock pot, heat vegetable oil over medium heat.
2. Add onion and cook until translucent.
3. Add garlic and thyme and cook until garlic softens.
4. Add chicken broth and beets and simmer for 15 minutes.
5. Transfer to a blender and purée until smooth.
6. Add the mixture back to the stock pot and bring it to a simmer.
7. Ladle the soup into bowls and garnish with **Tri-Color Cheese Tortellini** and dill.

