

## CREAMY CHICKEN TORTELLINI SOUP WITH WINTER VEG

### INGREDIENTS

12 ounces of cheese tortellini  
1 tablespoon olive oil  
1/4 cup salted butter  
1 cup onion, diced  
4 cloves garlic, minced  
1/2 cup all purpose flour  
1/2 cup half and half  
2 cups milk  
3 cups chicken or vegetable broth  
2 cups cooked chicken, shredded or diced  
1 cup carrots, sliced into 1/2 inch rounds  
1 12-ounce can kidney beans, drained and rinsed  
2 cups (packed) baby spinach, chopped  
2 heaping tablespoons pesto

### DIRECTIONS

Prepare the tortellini according to directions listed on the package. (Note: you want the tortellini to finish cooking about the same time that the soup is finished cooking).

In a large pot over medium heat melt the butter with the olive oil and sauté the onion for 6-9 minutes or until the onions start to turn translucent. Add the garlic for the last 30 second to a minute, until you can just smell it (yum!). Add the flour and continue to cook for another 1-2 minutes or until the flour is completely mixed in and starts to just barely darken in color. Add the half and half, milk, and chicken broth. Allow soup to come to a boil, stirring in between so nothing sticks to the bottom of the pot. Add the chicken, carrots, and kidney beans and let come to a simmer for 8 minutes. Add the tortellini, baby spinach and pesto. Serve immediately.