

TOMATO TORTELLINI SOUP

2 Tbs.. olive oil
1-2 cloves fresh garlic, minced
1 medium onion, chopped
1 stalk celery, sliced
1 small green pepper, seeded and chopped
1 small zucchini, halved lengthwise and sliced
1/2 cup sliced fresh mushrooms
1/4 cup grated carrots
1/4 tsp. salt

1,4 cup chopped fresh parsley
1,4 tsp. thyme
1/4 tsp. basil
1/4 tsp. marjoram
1/4 tsp. black pepper

3 cups tomato sauce
2 cups water
2 tbs. tomato paste
1 cup (4 oz.) fresh tortellinis, any filling you prefer

1. In a large wide pot, cook garlic in oil until lightly browned. Add remaining veggies and salt and sauté for 10-12 minutes over medium heat, Stir in parsley, herbs and seasonings and cook 1-2 minutes. Veggies will be tender when done.
2. Stir in tomato sauce, paste and water. Bring to a boil, reduce heat and simmer covered for 15 minutes.
3. Bring soup to a good boil again and add tortellini. Boil for 1 minute and reduce heat again to a simmer. Adjust thickness of soup adding a little water if necessary. Taste and adjust salt, pepper and herbs. Let soup simmer gently for about 5 minutes before serving.