

Tomato Basil Tortellini Soup



Sirve:

10-12

Pieza:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)
Saladmaster Food Processor

Valora: ☆☆☆☆☆

Contribuido por:

Brenna Patton

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Descripción de la Receta:

Simple and full of flavor, this tomato soup will be like one you've never had before. Simmered to perfection in the Ultimate Culinaire and full of delicious tortellini, this will be your go-to fall and winter soup of choice! Serve with a side salad and garlic bread. Want an Ultimate Culinaire? [Reserve your Special Offer](#) before it expires!

1 medium onion, shredded, use Cone #2
2 garlic cloves, minced, use Cone #1
¼ cup
all-purpose flour
(31
g)
3 cups
vegetable stock, low sodium
(712
ml)
28 oz
can of diced tomatoes, with liquid

(793
g)
2 tbsp
tomato paste
(32
g)
8 oz
cheese tortellini (refrigerated style)
(228
g)
½ cup
parmesan cheese, grated, use Cone #1
(50
g)
5 oz
baby spinach
(141
g)
½ cup
heavy whipping cream
(119
g)
1 ½ tsp
salt (optional)
(9
g)
1 ½ tsp
black pepper (optional)
(9
g)
¼ cup
basil, chopped
(6
g)

Preparación :

1. Preheat Ultimate Culinaire over medium-high heat until several drops of water sprinkled in pan skitter and dissipate, approximately 3 - 5 minutes.
2. Add onion and garlic, sauté. Leave lid slightly cracked to retain moisture between stirring, about 5 minutes.
3. Add flour and cook for another minute.
4. Add broth, tomatoes, tomato paste and tortellini and cover, cook for approximately 5 mins. When Vapo-Valve™ begins to click steadily, reduce heat to low and simmer for an additional 10 minutes.
5. Add parmesan, spinach and heavy whipping cream, season with salt & pepper (optional)
6. Garnish with basil right before serving.

Información nutricional por ración

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Calorías: 122
Grasa Total: 6g
Grasa 4g
Saturada:
Colesterol: 24mg
Sodio: 269mg
Carbohidratos: 11g
Fibra 1g
Dietética:
Azúcar: 4g
Proteína: 4g