

Tomato Tortellini Soup

Makes: 10, ½-cup servings

Ingredients:

Canned Tomato Soup: 1 lb. + 1 oz.

Water: 1 ½ cup + 1 Tbsp.

Sauteed Vegetable Base: 2 tsp.

Plain Cream Cheese: 5.25 oz.

Cheese Tortellini: 8.25 oz.

Fresh Chives, minced: 2 ½ tsp.

Instructions:

1. Place canned soup in steam kettle and slowly add water. Heat to a boil.
2. Stir in base to dissolve.
3. Soften cream cheese. Place in a large bowl.
4. Gradually whisk some of the hot soup into the cream cheese to thin slightly. Pour thinned cream cheese into the soup. Bring back to a slow boil.
5. Add tortellini. Gently heat 10 minutes or until tender.
6. Reserve and serve warm, garnished with minced chives.