

Tortellini Chicken Soup

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Submitted by Donna Dicker

Ingredients

- 3 large cans low sodium chicken broth
- 1 pkg (about 9 oz) fresh cheese spinach tortellini
- 1 pkg frozen spinach or 1 lb spinach, stems removed, leaves rinsed, coarsely chopped
- 1 lb boneless, skinless chicken breasts, cut into 1/2" chunks
- 1 cup cooked rice
- 2 tsp dried tarragon
- salt and pepper to taste

Like any good family soup, you can add other vegetables, mushrooms, onion, garlic, etc. depending on your family's taste

Directions

1. In an 8-10 quart pan, bring broth to a boil over high heat. Add tortellini, reduce heat and boil gently, uncovered, until just tender to bite. About 6 minutes.
2. Add spinach, chicken, rice, tarragon, any other veggies to broth. Return to boil over high heat. Then reduce heat and simmer until chicken is no longer pink in center. Season soup to taste with salt and pepper. Makes 10-12 servings.

This is a great company soup because it simmers well.