**Tuscan Tortellini Soup.**

2 tbs olive oil

1 ½ cups chopped carrots

1 ½ cup chopped yellow onion (about a medium-size onion)

1 cup chopped celery (about 3 stalks)

2 cups chopped green beans, about 1-inch long (I just use frozen)

2 cups chopped zucchini (about 2)

4 cloves garlic, minced

3 cans (about 45 oz total) of chicken broth (I use vegetable broth)

2 cans (14.5 oz) diced tomatoes

1 tsp dried basil

1 tsp dried rosemary

½ tsp dried thyme

1 package refrigerated tortellini ( I use cheese but my sister uses a sausage/cheese)

3 cups packed fresh spinach

Salt and pepper to taste

Shredded parmesan cheese for serving.

Directions:

1.       Sauté carrots, onion, celery, for about 3 minutes. Add green beans and cook for 3 minutes. Add zucchini and garlic. Sauté for one minute.

2.       Add broth, tomato cans, basil, rosemary, thyme, salt and pepper to taste. Boil for 5-7 minutes.

3.       You can add tortellini directly to soup or cook separately for more brothy soup. If you add directly, boil until pasta is cooked.

4.       Turn off heat and add spinach. Cover and let sit until spinach cooks through (usually 2 -3 minutes)

5.       Serve with parmesan cheese.