

chattavore

TORTELLINI PRIMAVERA SOUP

Serves 6-8

Prep time 20 minutes

Cook time 1 hour

- 4 tablespoons butter
- 2 leeks, halved, sliced, and thoroughly washed
- 1/2 red, yellow, or orange pepper, diced
- 2 carrots, scrubbed and thinly sliced on the diagonal
- 4 ounces button mushrooms, wiped clean and thinly sliced
- 1 cup Vermouth or dry white wine
- 1 large or 2 small zucchini, quartered lengthwise and thinly sliced
- 1 large or 2 small yellow squashes, quartered lengthwise and thinly sliced
- 8 ounces asparagus, woody ends removed, cut into 1 1/2 to 2-inch pieces
- 4 1/2 cups low-sodium chicken stock
- 1 pound cheese tortellini (frozen or refrigerated)
- 1/2 cup heavy cream
- 1 pint grape tomatoes, halved
- salt

1. Melt the butter in a 6 to 8-quart Dutch oven over medium heat. Add the leeks, peppers, carrots, and mushrooms. Stir to coat the vegetables with butter. Cover and reduce heat to low. Leave the pot covered for 30 minutes.
2. After the vegetables have sweated for 30 minutes, remove the lid and raise the temperature to medium. Add the Vermouth or wine and cook for one minute. Add the zucchini, squash, asparagus, and chicken stock. Bring to a simmer and cook until the vegetables are tender.
3. Add the cheese tortellini and cook according to package directions. Stir in the tomatoes and heavy cream. Cook to heat through. Salt to taste and serve immediately.

Note: If you prefer to leave out the Vermouth/wine, just use an additional cup of chicken stock.