**Tomato Based Version**

**Ingredients:**

2 cloves garlic, crushed

1 T. butter

3 cups beef broth

1 (8 oz.) pkg. frozen cheese tortellini

½ (10 oz.) pkg. frozen spinach, thawed

1 (16 0z.) can tomato puree

**Directions:**

1. In a soup pot, add butter and crushed garlic, and melt butter on medium heat.
2. As soon as butter is melted, add broth and tortellini: heat to boiling.
3. Reduce heat to 5(simmer) for 10 minutes.
4. Add spinach and tomato puree. Simmer for 5 more minutes
5. Serve warm.

**Chicken Broth Based Version**

**Ingredients:**

2 cloves garlic, crushed

½ onion chopped

1 T. butter

4 cups chicken broth

1/2 cup water

1 (8 oz.) pkg. frozen cheese tortellini

½ (10 oz.) pkg. frozen spinach, thawed

1 t dried parsley

1/8 t black pepper

**Directions:**

1. In a soup pot, add butter, onion and crushed garlic. Turn stovetop to medium to melt butter and saute garlic and onion for approximately 5 minutes.
2. Add broth, water and tortellini: Turn stovetop to high, cover, and heat to boiling.
3. Add spinach, parsley, and pepper.
4. Reduce heat to 4(simmer) for 10-15 minutes.
5. Serve warm.

Options: Add chopped celery and carrots. Tops with grated parmesan cheese.