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# *Tortellini and Zucchini Soup*

**Prep Time:** 15 mins

**Cook Time:** 20 mins

**Total Time:** 35 mins

## **Ingredients**

- ❖ 2 tablespoon oil, olive, extra virgin
- ❖ 2 large carrot(s), finely chopped
- ❖ 1 large onion(s), diced
- ❖ 2 tablespoon garlic, minced, minced
- ❖ 1 teaspoon rosemary, fresh, chopped
- ❖ 2 can(s) broth, vegetable, 14-ounce cans
- ❖ 2 medium zucchini, diced
- ❖ 9 ounce(s) tortellini, cheese-filled, fresh or frozen preferably spinach and cheese, (about 2 cups)
- ❖ 4 medium tomato(es), plum, diced
- ❖ 2 tablespoon vinegar, red wine

## **Preparation**

1. Heat oil in a Dutch oven over medium heat. Add carrots and onion; stir, cover and cook, stirring occasionally, until the onion is soft and just beginning to brown, 6 to 7 minutes.
2. Stir in garlic and rosemary and cook, stirring often, until fragrant, about 1 minute.
3. Stir in broth and zucchini; bring to a boil. Reduce heat to a simmer and cook, stirring occasionally, until the zucchini is beginning to soften, about 3 minutes.
4. Add tortellini and tomatoes and simmer until the tortellini are plump and the tomatoes are beginning to break down, 6 to 10 minutes. Stir vinegar into the hot soup just before serving.

