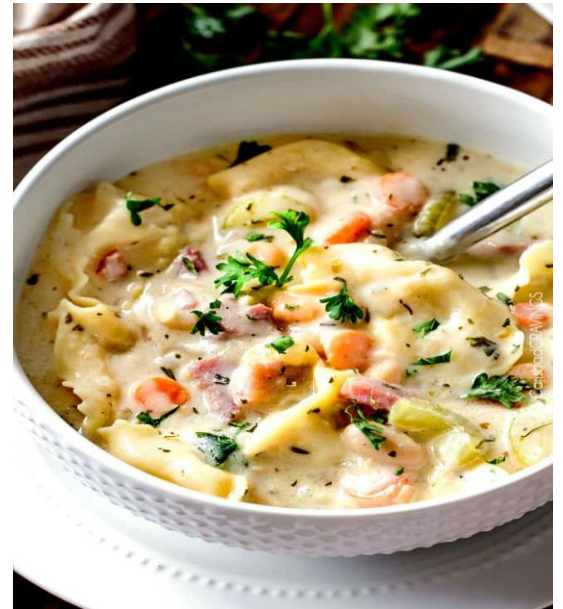


Turkey and Tortellini Soup

Ingredients:

- 1 tsp dried minced onion, or ¼ cup fresh diced onion
- 1 celery stalk, diced
- 1 carrot, diced
- 2 cups reduced sodium chicken or vegetable broth
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- ½ tsp dried sage
- ½ tsp dried thyme
- ¼ tsp black pepper
- 1-pound cooked turkey, cut into bite size pieces
- ½ cup frozen peas
- 9 oz fresh, refrigerated cheese tortellini, or 2 cups cooked tortellini (dried)
- 1 cup milk



Directions:

1. Add onion, celery and carrot to broth in large pot. Bring to a boil and cook until vegetables are tender.
2. Reduce heat and stir in mushroom and chicken soups one at a time until well blended.
3. Add sage, thyme and black pepper
4. Add turkey and peas. Continue cooking at a simmer for about 10 minutes
5. Stir in refrigerated or pre-cooked tortellini. Simmer for another 5 minutes.
6. Stir in milk.

Yields 6 servings

Adapted from a recipe on www.makeitgrateful.com