SUPERGREENS tortellini soup

cook time:	prep time:	featured product:
15	**15**	**SUPERGREENS!**

sneak your greens into this delicious and healthy comfort food tortellini soup! this tortellini soup recipe will warm you up with its rich flavor while helping you get the veggies you need. this one-pot recipe is easy to make and packed full of greens for a guilt-free comforting soup! great as a full meal or as a compliment to a salad and baguette. it's the perfect recipe for a cold night!

ingredients

4-6 servings

5 ounces of **organicgirl© SUPERGREENS!** ?
1 tablespoon of olive oil
½ cup of yellow onion, chopped
2 cloves of garlic, minced
¾ cup of chopped carrots
¾ cup of chopped celery
5 cups of low-sodium vegetable broth
1 ½ teaspoons of italian seasoning
9 ounces of tortellini, fresh or frozen
2 tablespoons of freshly squeezed lemon juice
salt and pepper, to taste
freshly grated parmesan cheese, for serving

substitutions

? *substitute with* **baby spinach**

directions

1. in a large stockpot, heat the olive oil over medium-high heat. add the onions and cook until softened, about 3 minutes. add the garlic, carrots and celery and cook for an additional 3 minutes.

2. add the broth and Italian seasoning to the pot. bring the mixture to a boil.

3. add the tortellini to the pot and cook according to the package instructions. one minute before the tortellini is done, stir in the SUPERGREENS! and cook for one additional minute.

4. remove from heat, add lemon juice and season with salt and pepper. serve immediately with freshly grated parmesan, as desired.