

Creamy Tomato Tortellini Soup



Creamy Tomato Tortellini Soup, made easy on the NESCO Double Burner! Perfectly savory, with tender tortellini and a hint of basil, this cozy soup is ready to enjoy now—and thanks to our NESCO Premium Vacuum Sealer with Liquid Lock, it's easy to save the leftovers for later!

Your Key Ingredient:

[NESCO Premium Vacuum Sealer featuring LiquidLock](#)

[NESCO Double Burner](#)

Ingredients

- 1 tbs. olive oil
- 1 tbs. butter
- 1 onion, diced
- 2 cloves garlic, minced

- Pinch of crushed red pepper flakes, to taste
- 1/4 cup all-purpose flour
- 3 cups vegetable broth
- 1 (14.5-ounce) can diced tomatoes
- 1 cup (8 ounces) tomato sauce
- 1/2 tsp. dried basil
- 1 tsp. Italian seasoning
- Salt and freshly ground black pepper, to taste
- 10 ounces refrigerated cheese tortellini
- 1/2 cup freshly grated Parmesan cheese
- 1 1/2 cups fresh spinach leaves, packed
- 1/2 cup heavy cream or half-and-half
- 1/4 cup fresh basil leaves, chopped

Instructions

1. Add oil and butter to a large saucepan on the **NESCO Double Burner** over medium heat. Once melted, add the onion and cook, stirring occasionally, for about 5 minutes.
2. Add the garlic, stirring until fragrant. Sprinkle in the flour and cook for another minute.
3. Gradually pour in the vegetable broth, diced tomatoes, and tomato sauce. Stir in Italian seasoning and dried basil. Season with salt and pepper, tasting the broth and adjusting seasonings if necessary.
4. Bring the mixture to a gentle boil, then add the tortellini. Cook for a few minutes, just until the tortellini are tender.
5. Remove from heat and stir in the spinach, parmesan cheese, and cream until everything is combined and creamy.
6. Garnish with fresh chopped basil, and enjoy this cozy, flavorful soup!

When you're ready to store leftovers, use our **NESCO Premium Vacuum Sealer featuring LiquidLock** to keep your soup fresh for

later. This way, you can enjoy delicious homemade soup whenever you need a warm, comforting meal.