

# Hearty Tortellini Soup



## Ingredients

1 tbsp oil  
2 carrots chopped  
1 large onion finely chopped  
1l vegetable stock  
400g can chopped tomato  
200g frozen mixed pea and beans  
250g pack fresh filled tortellini (spinach and ricotta)  
Handful of basil leaves (optional)  
Grated parmesan (or vegetarian alternative), to serve

Serves 4

## Method

1. Heat oil in a pan. Gently fry the carrots and onion for 5 mins until they begin to soften. Dissolve the stock cube in hot water. Add the stock and tomatoes, then simmer for 10 mins. After 5mins add the peas and beans.
2. Once veg is tender, stir in the pasta. Return to the boil and simmer for 2 mins until the pasta is just cooked. Stir in the basil, if using. Season, then serve in bowls topped with a sprinkling of Parmesan and slices of garlic bread or crusty French stick.

Recipe Tip – Can't get hold of fresh basil? If you've got a tub of pesto in the fridge, stir a spoonful into the soup just before you serve it.

