

## Tortellini Tomato Spinach Soup

### Ingredients

2 tablespoon olive oil  
1 whole minced onion (about 1/2 small onion)  
3 clove garlic, minced  
2.5 quarts of broth, chicken or vegetable  
2 (14-ounce) can whole tomatoes, crushed through your fingers or coarsely chopped  
1 lb cut green beans  
2 lb small cubed butternut squash, roasted in the oven for about 30 min  
1 lb small cubed white potatoes  
2 (9-ounce) package fresh tortellini or 8 servings dried tortellini  
Coarse grained salt and cracked black pepper  
20 ounces fresh or frozen spinach, defrosted and chopped  
1 cup freshly grated Parmesan, very loosely packed

### Directions

Wash and peel both the butternut squash and potatoes. Cut into small cubes, place into a bowl and drizzle with olive oil and salt and pepper. Place on a baking sheet and put into the oven at 350 for 30 minutes.

In a 3-quart soup pot, heat olive oil over medium high heat. Saute the onion and garlic, stirring often until onions are translucent, about 5 to 7 minutes. Add broth and tomatoes, turn heat up to high, and bring to a boil, add the cut green beans, cubed roasted squash and roasted potatoes. Add the tortellini and cook according to package instructions. When tortellini is almost done, add spinach and taste, adjusting seasonings with salt and pepper. Serve immediately. Garnish each serving with a sprinkling of Parmesan.