

# Tortellini Soup

By Lidey Heuck

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**Total Time** 55 minutes

**Prep Time** 15 minutes

**Cook Time** 40 minutes

**Rating** ★★☆☆☆ (1,352)

Store-bought cheese tortellini make this easy vegetarian soup a breeze to put together at home. The stuffed pasta cooks in minutes and floats in a creamy, tomato-y broth that's loaded with vegetables. A splash of vinegar enhances the tomato flavor and provides a bit more acidity, and chopped herbs, added at the end, offer some freshness. This soup works well with substitutions like swapping kale or other hearty greens for the spinach, for instance, so feel free to use whatever produce you have on hand. Whatever you do, don't skimp on the grated Parmesan at the table.

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## INGREDIENTS

**Yield:** 4 to 6 servings

2 tablespoons extra-virgin olive oil

1 medium yellow onion, chopped  
(1½ cups)

1 large carrot, diced (1 cup)

2 celery ribs, diced (1 cup)

4 large garlic cloves, minced (2  
tablespoons)

2 teaspoons chopped fresh  
rosemary or 1 teaspoon dried  
rosemary

1 teaspoon dried oregano

⅛ teaspoon crushed red pepper,  
plus more to taste

Kosher salt (such as Diamond  
Crystal) and black pepper

2 tablespoons tomato paste

1 (14-ounce) can diced tomatoes

4 cups (1 quart) vegetable broth

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## PREPARATION

### Step 1

In a large pot or Dutch oven, heat the olive oil over medium heat. Add the onion, carrots and celery and cook, stirring occasionally, until the vegetables are tender-crisp, 8 to 10 minutes. Add the garlic, rosemary, oregano, crushed red pepper, 1 teaspoon salt (or 1½ teaspoons if you're using low-sodium broth) and ½ teaspoon black pepper; cook until the garlic is fragrant, 1 minute.

### Step 2

Add the tomato paste and cook, stirring often, until it begins to form brown bits on the bottom of the pot, 2 to 3 minutes. Add the diced tomatoes (and their juices) and broth, scraping up the bits on the bottom of the pan, and bring to a boil over medium-high heat. Lower the heat and simmer, partially covered, until the vegetables are tender, 10 to 15 minutes.

### Step 3

Add the tortellini, return to a simmer, and cook until pasta is tender, 2 to 3 minutes. (If using frozen, it might take an extra minute.) Add the heavy cream and spinach and cook for 1 minute, stirring often until the spinach is wilted. Off the heat, add the vinegar. Season with more salt and pepper, if needed.

1 (8- to 9-ounce) package  
refrigerated or frozen cheese  
tortellini  
¼ cup heavy cream  
4 cups baby spinach (about 3  
ounces)  
1 teaspoon red wine vinegar or  
balsamic vinegar  
Chopped fresh basil or parsley, for  
serving  
Grated Parmesan, for serving

#### **Step 4**

Serve hot, topped with basil, Parmesan, and more black or crushed red pepper, if desired. Soup will keep for up to 5 days in the refrigerator or 3 months in the freezer (see Tip). The tortellini will continue to absorb liquid as the soup sits, so you may need to add a splash of broth when reheating.

#### **TIP**

*To freeze soup, cool to room temperature in the pot, then transfer to airtight containers. Thaw overnight in the fridge, or run the container under hot tap water until the soup releases. Reheat in a pot on the stove, partially covered, until the soup comes to a simmer, adding more water or broth to thin if necessary.*

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