

Slow-Cooker Chicken Tortellini Tomato Soup

By Sarah DiGregorio

Total Time 6 hours and 20 minutes

Rating ★★★★★ (2,329)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

This satisfying soup is an excellent one-pot dinner to come home to after a long day. It takes only 10 minutes to throw it together in the morning and 10 minutes to finish it in the evening. If you plan to be away for eight hours or more, set the cook time for four hours, then set the slow cooker to auto-switch to warm for the remaining time. (This prevents overcooking.) If you'll be home when the soup is done and can remove it from the heat, it's best to cook the chicken for five to six hours. Add only the tortellini you will eat right away. Leftover tortellini will get mushy.

INGREDIENTS

Yield: 4 to 6 servings

2½ cups chicken stock
¼ cup dry white wine
2 tablespoons tomato paste
1 (28-ounce) can crushed tomatoes, preferably fire-roasted
1 tablespoon balsamic vinegar, preferably aged
6 garlic cloves, finely chopped
2 tablespoons chopped fresh oregano (from about 3 to 4 sprigs) or 1½ teaspoons dried oregano
2 teaspoons onion powder
½ teaspoon red-pepper flakes
½ teaspoon kosher salt, plus more as needed

PREPARATION

Step 1

In a 6- to 8-quart slow cooker, whisk together the stock, wine and tomato paste until the paste dissolves. Stir in the tomatoes, vinegar, garlic, oregano, onion powder, red-pepper flakes and salt. (If you are using unsalted stock, add an additional ½ teaspoon salt.) Add the chicken and stir to combine. Cook on low until the chicken is very tender and the flavors are blended, 5 to 6 hours.

Step 2

Increase the heat to high for 10 minutes. Coarsely shred the chicken with two forks, pressing pieces of chicken against the side of the slow cooker to break the thighs apart. Stir in the spinach so that it wilts into the soup.

Step 3

Stir in the tortellini, cover the slow cooker, and cook until the tortellini are al dente and warmed through, about 3 minutes. Taste the soup and add salt if it tastes flat. Ladle the soup into bowls and serve with Parmesan, basil and black pepper.

1¾ to 2 pounds boneless, skinless
chicken thighs

5 ounces baby spinach

1 (8- to 10-ounce) package
refrigerated cheese tortellini

1 cup grated Parmesan, for serving

Torn or sliced fresh basil, for serving

Black pepper, for serving

Private Notes

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