

Tortellini, Greens and Tomato Soup

(One of Kate's favorites!)

2 T. olive oil

6-8 cloves of garlic (minced)

4 cups low fat chicken broth

6-9 oz. fresh or frozen cheese tortellini

14 oz. can diced tomatoes (undrained)

10 oz. spinach, Pac Choi or Napa cabbage coarsely chopped

8-10 basil leaves

Sauté garlic in oil in a large saucepan over medium heat about 2 minutes. Add broth and bring to a boil. Add tortellini and cook halfway (5 minutes frozen, less for fresh); add tomatoes with juice and heavier pieces of the stalk if using Pac Choi or Napa cabbage and simmer until pasta is tender. Stir in the leafy greens and cook until they wilt. Serve with Parmesan cheese if desired.