

FAST CHICKEN AND TORTELLINI SOUP WITH PARMESAN AND BASIL

6 generous servings

Pick up a package of fresh cheese tortellini (refrigerator case) along with some chicken broth next time you buy a rotisserie chicken. Next night, stir up this luscious pot full of warm, satisfying goodness. A bowl left? There's your lunch.

- 2 cups cooked, chopped or shredded chicken, set aside*
- 2 tablespoons olive oil
- 1 small onion
- 2 medium carrots
- 2 stalks celery
- 2 cloves garlic
- Handful of fresh parsley
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/8 teaspoon crushed red pepper
- 1 tablespoon Herbes de Provence-- can sub 1 1/2 teaspoons each dried oregano or thyme and basil
- 2 cups finely shredded and chopped cabbage
- 1/2 cup dry white wine
- 8 cups low-sodium chicken broth
- 9 ounces (approximate) fresh cheese tortellini
- 3 cups fresh spinach
- Fresh **julienne basil** -- garnish
- Grated Parmigiano-Reggiano cheese – garnish

In a 6-quart heavy soup pot, heat oil over medium heat and add onion, carrot, celery, garlic, parsley, salt, pepper, crushed red pepper, Herbes de Provence, and cabbage. Cook, covered but stirring often, until softening--5-7 minutes. Pour in dry white wine and simmer, stirring up bits at bottom, another 2-3 minutes. Pour in broth and bring to boil. Lower to a healthy simmer and cook another 3-4 minutes until cabbage is tender. Add tortellini along with the reserved chicken and cook until pasta is tender according to package directions. (Mine were 2 minutes.) Taste and adjust seasonings. **Stir in fresh spinach (or add on top when serving -- see Cook's Note below.)** Divide soup among bowls and serve hot garnished with basil and cheese.

*I had no leftover chicken, so I first stove top grilled 6 boneless, skinless chicken thighs, cooled, and chopped them for my soup while

my vegetables cooked.

Cook's Notes: 1. I also like this dish with a handful of the spinach added to the top of each bowl a la salad. You can then stir it into your bowl (it will wilt quickly in the hot soup) or eat it on top and add another texture and color to your soup. This method will also avoid the spinach being over-cooked if you're reheating the soup another day. You can save a bit of the grated cheese to go on top of the spinach.

2. This soup would, I think, work fine with other cooked proteins such as roast beef, pork, or turkey, cooked or smoked sausages, baked or sautéed tofu, small pieces of grilled salmon, or even leftover cooked shrimp. (Salmon or shrimp should go into the bowls cold with the hot soup ladled over them.)

WINE: Go light. An Albariño or a Falanghina--even an Italian Chardonnay blend.