

**CREAMY PARMESAN TOMATO TORTELLINI SOUP WITH
SPINACH AND PROSCIUTTO CRISPS**

Serves 4.

2 T. olive oil
4 slices prosciutto, shredded
2 T. unsalted butter
1 cup diced onion
2 cloves garlic, minced
1 tsp. dried oregano
Pinch red pepper flakes
3 T. flour
4 cups chicken broth
1-14.5 oz. can diced tomatoes with juices
2 T. tomato paste
8 oz. cheese tortellini
10 ounces baby spinach, coarsely chopped
1/2 cup heavy whipping cream
1/2 cup freshly grated Parmesan cheese
Salt and pepper to taste
1/4 cup chopped fresh basil

1. Heat olive oil over medium heat in the bottom of a large saucepan. Add the prosciutto and cook until crisp. Remove with a slotted spoon to paper towels.
2. Add butter to pot and let it melt over medium heat. Add the onions and cook until tender, 5 to 7 minutes. Add the garlic, oregano and red pepper flakes and cook until fragrant, about a minute.
3. Stir in the flour and cook for another minute. Add the broth, tomatoes, tomato paste and tortellini, bring to a boil; reduce the heat and simmer until the tortellini is tender, about 10 minutes.
4. Stir in the spinach, let it wilt a bit and then add the cream. Remove from heat and stir in the Parmesan cheese and then season with salt and pepper to taste. Stir in the fresh basil and serve immediately with each serving topped with some of the crispy prosciutto.