Tortellini Spinach Soup

Leonore Tittle Smallridge St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

tablespoon oil
medium onion, chopped
cloves garlic, chopped
cups water
package frozen spinach
cans chicken broth
cup Rotel chopped tomatoes with green chilies
teaspoon sugar
package (9 ounce) cheese tortellini
egg
tablespoons Parmesan cheese
salt (to taste)
pepper (to taste)

Add the oil to a soup pot. Add the chopped onion and garlic. Simmer.

Add the water and spinach. Bring to a boil. Add the chicken broth, tomatoes and sugar. Bring to a boil again.

Add the tortellini and simmer for 10 minutes.

In a bowl, beat the egg and Parmesan cheese together. Slowly add to the soup.

Season with salt and pepper to taste.

Soups, Chili, Stew

Per Serving (excluding unknown items): 765 Calories; 34g Fat (40.4% calories from fat); 51g Protein; 62g Carbohydrate; 9g Dietary Fiber; 284mg Cholesterol; 3877mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 1/2 Lean Meat; 3 1/2 Vegetable; 4 Fat; 1/2 Other Carbohydrates.