

Mineyfrone Tortelloni Soup

4-6 cloves garlic, minced | 1 yellow onion, diced | olive oil | 28 oz can diced tomatoes in tomato juice (I used TJ's) | 15 oz kidney beans, rinsed | 15 oz great northern beans, rinsed | sliced baby carrots | sliced celery | green beans, roughly chopped | 1 tsp garlic powder | 3/4 tsp dried basil | 2 heaping tsps better than bouillon (chicken) | sprinkle of red pepper flakes | salt and pepper, generously | 3-4 cups water | cheese tortelloni, cook separately (I used 5 cheese kirkland brand) | grated parmesan cheese and fresh arugula for garnish

in a large soup pot, saute garlic and onions in olive oil until fragrant and translucent. add tomatoes, plus the juice and salt and pepper generously. with a submersion blender, roughly blend to break up onion and tomatoes into a smoother consistency (should appear to look like a chunky tomato sauce). add basil, red pepper flakes, garlic powder, bouillon, and half of the water (~ 2 cups). let simmer on low for approximately 15 minutes. meanwhile cook the tortelloni according to package directions. strain and transfer to a bowl. toss with olive oil to keep from sticking together. add more water to the soup (remaining 2 cups more or less) to desired consistency. taste. add more salt and pepper, if needed. ladle into bowl and add 5 tortellini noodles to the top. garnish with parmesan, arugula, and freshly ground pepper. serve with warm crusty bread.