Creamy Tomato Tortellini Soup

2 Tbsp. Olive Oil

4 cloves Garlic, minced

3Tbsp. Sun Dried Tomatoes, chopped

1 tsp Onion Powder

1 Tbsp. Italian Seasoning

21.5oz Condensed Tomato Soup

2 cups Half-and-half

2 cups Chicken Stock

½ tsp Salt

1/2 tsp Pepper

10 oz Cheese Filled Tortellini

½ cup Shredded Parmesan Cheese, for garnish

Directions:

1. Sauté garlic with the olive oil and sun dried tomatoes, onion powder, and Italian seasoning in a large saucepot over medium heat.
2. Add tomato soup, half and half, and chicken stock and bring to a simmer.
3. Once simmering, drop tortellini into the soup.
4. Cook according to the package directions.
5. Once tortellini’s are cooked, serve topped with Parmesan cheese.