

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Slow-Cook Meatball and Tortellini Soup

Yield: 8-10 servings | Cooking Time: 6 hours

Ingredients

2 tsp dried basil	1 (14 oz) can petite diced tomatoes
2 tsp dried oregano	2 (8 oz) cans tomato sauce
1 finely diced onion	1 (20 oz) bag of frozen cheese tortellini
1 cup grated carrots	1 medium zucchini, sliced into quarter-inch rounds
1 Tbsp tomato paste	1 green pepper, diced
2 garlic cloves, minced	5 cups water + 5 tsp beef bouillon (OR 5 C beef broth)
2 Tbsp olive oil	Salt and pepper
1 1/2 lbs frozen Italian meatballs	Grated mozzarella cheese, for topping

Directions

1. In a microwave safe bowl combine the basil, oregano, onion, carrots, tomato paste, garlic and olive oil. Microwave for 5 minutes, stirring every 90 seconds. Add to the slow cooker.
2. Add meatballs, tomatoes, tomato sauce, tortellini, zucchini, green pepper, water and bouillon to the slow cooker.
3. Cover and cook on LOW for 6-8 hours.
4. Salt and pepper to taste.
5. Ladle into individual serving bowls and top with mozzarella cheese.

