

Tortellini en Brodo

The Beader Chef Original

Servings: About 4

Ingredients:

Brodo (Broth):

- 8 cups Water
- 1 Medium Onion
- 3 Celery Stalks, cut in half
- 2 Carrots, peeled and cut in half
- 1 tbsp. Whole Peppercorns
- Salt

Tortellini:

- 4 cups Tortellini
- Salt

Directions:

Brodo:

1. In a medium-large pot, bring water, onion, celery, carrots, and peppercorns to a boil and simmer for 30-45 minutes until the water becomes flavorful adding salt to taste.

Tortellini:

1. Fill a large pot 3/4 full with water and about 2 tsp. of salt and bring to a boil.
2. Add tortellini and cook until tender – read package instructions!
3. Drain and add to broth and serve hot.

Notes:

- Don't let the carrot from the broth go to waste! You can recover it, cut it up and add it to the soup!

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- You can also add about 2 cups of chopped spinach for a kick of greens!
- If you believe you added too much salt to your broth, peel and boil a potato in it – the starch will suck up some of the saltiness.
- If you let your broth reduce too much and don't have enough to cover the tortellini, save some pasta water and add it to the soup!