



# SLOW COOKER TOMATO BASIL TORTELLINI SOUP

SERVINGS: 7

PREPPING TIME: 15 MIN

COOKING TIME: 6H 30 MIN

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## Ingredients

- 1  $\frac{3}{4}$  cups diced carrots (about 3 medium)
- 1  $\frac{3}{4}$  cups diced yellow onion (1 large)
- 2 tbsp olive oil
- 5 cloves garlic, minced
- 3 (28 oz) cans whole Roma tomatoes
- 1 (32 oz) carton vegetable broth
- $\frac{1}{3}$  cup chopped fresh basil (plus more for garnish)
- 2 bay leaves
- 1 tbsp sugar
- Salt + freshly ground black pepper
- 16 oz refrigerated three-cheese tortellini
- $\frac{3}{4}$  cup heavy cream
- Parmesan & basil for serving

## Directions

Sauté carrots and onion in olive oil for 3–4 minutes. Add garlic and cook 1 minute more.

Transfer to a slow cooker with tomatoes, broth, basil, bay leaves, sugar, salt and pepper. Cook on LOW 6–7 hours or HIGH 3–3 $\frac{1}{2}$  hours.

Remove bay leaves and blend until smooth using an immersion blender (or carefully in batches).

Stir in tortellini and cook on HIGH 15–20 minutes until tender. Reduce to warm and stir in cream. Top with parmesan and fresh basil.

If it thickens too much, just add a splash of broth.