

TOMATO AND ROASTED RED PEPPER SOUP WITH TORTELLINI AND SWISS CHARD



Total Time
25 MIN.

Serving Size
1 BOWL

Difficulty
EASY

With the addition of tortellini, Swiss chard and ricotta, this soup makes a satisfying dinner starter or main for lunch.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda	2 pouches (4 lb each)	2 pouches (1.81 kg each)
water	3 cups	750 mL
fresh cheese tortellini	1 1/4 lb	567 g
packed trimmed chopped Swiss chard leaves	8 cups	2 L
ricotta	2 cups	500 mL
torn fresh basil leaves	1 cup	250 mL
olive oil	1/4 cup	60 mL

INSTRUCTIONS

1. Heat soup with 3 cups (750 mL) water in large stock pot set over medium heat; bring to simmer, stirring often, for 8 to 10 minutes or until heated through. Stir in tortellini and Swiss chard. Cook for about 5 minutes or until tortellini is cooked and Swiss chard is wilted. (Alternatively, heat soup according to package directions. Then add cooked tortellini and blanched Swiss chard just before service.) Keep warm for service. (Makes 21 cups/5.25 L).

Ladle 1 1/3 cups (325 mL) soup into serving bowl, ensuring that tortellini and Swiss chard are distributed evenly per portion. Top with 2 tbsp (30 mL) ricotta, 1 tbsp (15 mL) basil and 1 tsp (5 mL) olive oil.



Tip

- Garnish with 1 tbsp (15 mL) toasted pumpkin seeds.
- Substitute cheese tortellini for meat tortellini.
- Substitute kale, spinach or blanched rapini for Swiss chard.

Tips: