

# Tomato Roasted Red Pepper Soup with Tortellini and Swiss Chard

TOTAL TIME	SERVING / SIZE	SERVINGS
25 min	1 bowl	21



A hearty and flavourful soup, featuring tender tortellini, fresh Swiss chard, and creamy ricotta. Perfect as a comforting dinner starter or a satisfying lunch main.

**MADE WITH**

**Campbell's** **Verve® Tomato Roasted Red Pepper Bisque**  
VERVE SOUPS CASE CODE 23413

## Ingredients

2 pouches (1.81 kg each)	<b>Verve® Tomato Roasted Red Pepper Bisque</b>
750 mL	Water
567 g	Fresh cheese tortellini
1 kg	Swiss chard leaves, packed, trimmed, chopped
500 mL	Ricotta
25 g	Fresh basil leaves, torn
60 mL	Olive oil

## Directions

- 1** Heat soup with 750 mL (3 cups) water in large stock pot set over medium heat; bring to simmer, stirring often, for 8 to 10 minutes or until heated through.
- 2** 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.)
- 3** Keep warm for service. Makes 5 L (21 cups).

## Serving

Ladle 325 mL (1 ½ cups) soup into serving bowl, ensuring that tortellini and Swiss chard are distributed evenly per portion. Top with 30 mL (2 tbsp) ricotta, 15 mL (1 tbsp) basil and 5 mL (1 tsp) olive oil.