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Chicken Tortellini Soup

Ingredients

- 4 cups low sodium chicken broth
1 cup mixed vegetables, frozen
1/4 teaspoon thyme
1/4 teaspoon marjoram
1/4 teaspoon basil
1 cup cooked chicken, cubed
1 cup cheese tortellini

Makes 6 servings

Instructions

- 1. In a large saucepan, combine broth, vegetables and seasonings.
2. Bring to a boil. Add tortellini, reduce heat and simmer 12 to 25 minutes or until vegetables and tortellini are tender.
3. Add cooked chicken to soup and heat through.

Notes:

- Changes can be made in spicing, one suggestion would be 1/4 tsp celery seed, 1/2 tsp dill weed and 1 tsp. minced onion, or try your favorite combination.
Additional leftover vegetables could also be added to or used in place of frozen.
Can use leftovers from a store-bought rotisserie chicken or chicken you have cooked yourself.

Nutrition Facts table with columns for Amount Per Serving, Calories, and % Daily Value. Includes detailed breakdown of Total Fat, Saturated Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Sugars, and Protein.

15% calories from fat

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