

Green Minestrone Tortellini Soup



Ingredients

- 2 tbsp olive or rapeseed oil
- 1 onion, chopped
- 1 small leek, chopped
- 1 celery stick, chopped
- 3 garlic cloves, crushed
- 2 bay leaves
- 1l good-quality chicken or vegetable stock
- 100g shredded spring veg or cabbage
- 50g frozen peas
- 1 lemon, zested
- 250g tortellini

Method

STEP 1

Heat the olive or rapeseed oil in a large pan. Add the onion, leek and celery stick. Cook for 8-10 mins until softened, then stir in the garlic and bay leaves. Pour in the chicken or vegetable stock, then cover and simmer for 10 mins. Add the spring veg or cabbage, peas, lemon zest and tortellini (spinach tortellini works well). Cover and cook for another 3 mins, season well and ladle into bowls.