

# Chicken Tortellini Soup

3 Tbsp olive oil

1 cup chopped carrots

1 cup chopped onion

1 cup chopped celery

1 Tbsp minced garlic

3 quarts chicken broth

1 Tbsp garlic powder

2 tsp Italian seasoning

1 tsp salt

1/4 tsp pepper

2 (9 oz each) packages refrigerated cheese tortellini

6 cups chopped cooked chicken

1 (12 oz) package frozen green peas

In large Dutch oven, heat olive oil over medium heat. Add carrots, onion, celery, minced garlic; cook 8 - 10 minutes, stirring frequently. Add seasonings, stir; add broth.

Increase heat to medium-high; bring to a boil. Add tortellini; cook for 10 minutes. Stir in chicken and peas; cook 2 - 3 minutes until chicken is heated through.