

Easy Chicken Tortellini Soup

This easy chicken tortellini soup recipe is a simple meal that has plenty of comforting cheese tortellini and juicy shredded chicken in an irresistible broth! It's ready in just 40 minutes.

Prep Time: 10 mins

Cook Time: 30 mins

Total Time: 40 mins

Servings: 6

Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion chopped
- 3 sticks celery finely chopped
- 3 large carrots peeled & chopped or sliced
- 2 cloves garlic minced
- 1/2 teaspoon Italian seasoning
- 8 cups chicken broth
- 2 cups shredded cooked/rotisserie chicken (or more, to taste)
- 2 (9 ounce) packages refrigerated cheese tortellini
- Salt & pepper to taste
- Chopped parsley to taste

Instructions

1. Add the olive oil and onion to a large soup pot. Sauté over medium-high heat for 5-7 minutes (it's ok if onion lightly browns).
2. Add the celery, carrots, garlic, and Italian seasoning to the pot. Give it a good stir and continue cooking for a few more minutes.
3. Add the chicken broth to the pot. Increase the heat to high, and once it starts to boil, reduce the heat to a rapid simmer and let it cook for 10 minutes or until the veggies have softened to your liking.
4. Add the chicken and tortellini to the pot. Increase the heat to medium-high and let the soup cook for a few more minutes until the tortellini is cooked. If it starts to boil furiously, you may need to turn the heat down again.
5. Season with salt & pepper as needed and garnish with the chopped parsley. Serve immediately.

Notes

- The tortellini will soak up the broth the longer it sits, so this soup is best eaten right away. The leftovers are still tasty, but you may need to add more water or chicken broth. If you're planning on having lots of leftovers, don't add all the tortellini to the soup - keep the broth separate and add uncooked tortellini to the soup as needed when reheating it (it cooks fast).
- See my tips within the blog post if you want to make this soup in your slow cooker. Or check out the Instant Pot version.
- Serves 4-6 depending on portion size/what it's served with.
- Find this recipe in chapter 5 of the *Salt & Lavender: Everyday Essentials* cookbook as well.

Source: <https://www.saltandlavender.com/easy-chicken-tortellini-soup/>