

Cozy Up with Crockpot Creamy Tomato Tortellini Soup: An Easy Comfort Classic

Crockpot Creamy Tomato Tortellini Soup



TIME
30 min

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INGREDIENTS

4 cups crushed tomatoes 4 cups vegetable broth 1 onion, diced 2 garlic cloves, minced 1 tsp dried basil 1 cup heavy cream 2 cups cheese tortellini (fresh or frozen) ... cup grated Parmesan cheese
Fresh basil for garnish

DIRECTIONS

1. Instructions
2. Prepare the : Base:
3. In your : Crockpot, combine the crushed tomatoes, vegetable broth, diced onion, minced garlic, and dried basil. Give it a good stir to mix the ingredients.
4. Cook the : Soup:
5. Set the : Crockpot to low and cook for 6-7 hours, or on high for 3-4 hours, until the vegetables are tender and the flavors are well combined.
6. Add : Cream and Tortellini:
7. Stir in the heavy cream and cheese tortellini. Cook on high for another 30 minutes, or until the tortellini is tender and fully cooked.
8. Ladle the soup into bowls and top with grated : Parmesan cheese and fresh basil for garnish. Serve hot and enjoy!

TIPS FOR SUCCESS

Choose Quality Ingredients: Use high-quality crushed tomatoes and fresh tortellini for the best flavor.

Customize the Herbs: If you prefer a different flavor profile, add oregano or thyme to the mix.

For a Thicker Soup: Blend half of the soup with an immersion blender before adding the tortellini.

Why You'll Love This Recipe This Crockpot Creamy Tomato Tortellini Soup is the perfect blend of convenience and deliciousness.

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