

Sweetnicks.com

Tortellini Soup in Light Broth

Yield: 8 servings Courtesy: Giada DeLaurentiis

- 8 cups chicken broth
- Freshly ground black pepper
- 2 (9-ounce) packages refrigerated tortellini
- 2 tablespoons chopped fresh Italian parsley leaves

Pour the broth into a heavy large saucepan. Cover and bring to a boil over high heat. Season the broth with pepper, to taste. Add the tortellini. Simmer over medium heat until al dente, about 7 minutes. Ladle the broth and tortellini into soup bowls. Top with parsley and Parmesan crisps and serve.

Parmesan Crisps:

- 1/2 cup grated Parmesan

Preheat oven to 400 degrees F. Pour a heaping tablespoon of Parmesan onto a silicone or parchment lined baking sheet and lightly pat down. A silicone baking sheet is highly recommended. Repeat with the remaining cheese, spacing the spoonfuls about a 1/2 inch apart. Bake for 3 to 5 minutes or until golden and crisp. Cool. Yield: 8 to 10 crisps