

WILL COLEMAN

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Turkey & Gravy Tortellini Soup

SERVES 4-6 | ACTIVE TIME : 15 MINUTES | TOTAL TIME: 40 MINUTES

Ingredients:

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 medium yellow onion, chopped
- 2 large carrots, chopped into ¼ inch pieces
- 3 celery stalks, chopped into ¼ inch pieces
- 1 tablespoon garlic, minced
- 3 tablespoons all-purpose flour
- 6 cups turkey or chicken broth
- 2 cups warm turkey or chicken gravy
- ½ (20 oz.) package fresh or frozen three cheese tortellini
- 2 cups of turkey, shredded
- 1 tablespoon **Chef Will Coleman's BOLD Saturday Mornings Spice Blend**
- Salt and pepper

Directions:

Place a large saute pan on the stove and heat over medium heat. Add in the butter and olive oil and melt. Saute the onions, celery, and carrots for five minutes.

Season with salt, pepper, and Chef Will Coleman's BOLD Saturday Mornings Spice Blend. Add in the garlic and continue to cook for two minutes.

Stir in the flour and cook for two additional minutes or until the flour develops a golden brown.

Slowly stir in the warm broth and gravy into the vegetables and season with salt and pepper. Cook and cover for 15- 20 minutes.

Add the tortellini and turkey and cook for 7 additional minutes.
Serve and enjoy!