**CHICKEN TORTELLINI SOUP RECIPE**

This recipe puts a different spin on traditional chicken noodle soup. I like to use cheese tortellini instead of plain noodles for a pleasant and filling change of pace. This easy creation has become a family favorite that I can count on often. —Jean Atherly, Red Lodge, Montana

MAKES:  
8 servings  
TOTAL TIME:  
Prep/Total Time: 30 min.

INGREDIENTS

2 cans (14-1/2 ounces each) chicken broth  
2 cups water  
1-1/2 cups frozen mixed vegetables  
3 boneless skinless chicken breast halves, cut into 1-inch cubes  
1 package (8 to 9 ounces) refrigerated cheese tortellini  
2 celery ribs, thinly sliced  
1 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon garlic salt  
1/4 teaspoon pepper  
Breadsticks, optional

DIRECTIONS  
In a 3-qt. saucepan, combine the first 10 ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes. Serve with breadsticks if desired. Yield: 8 servings (about 2 quarts).

[Taste of Home](HTTPS://WWW.TASTEOFHOME.COM/RECIPES/CHICKEN-TORTELLINI-SOUP) (HTTPS://WWW.TASTEOFHOME.COM/RECIPES/CHICKEN-TORTELLINI-SOUP)