

## **Pesto Tortellini Soup**

- 1 small yellow onion
- 1 small green bell pepper
- 1 small red or orange bell pepper
- 8 ounces Italian sausage
- 1 large chicken breast
- 2 cups chicken broth
- 4 cups water
- 2 tablespoons [pesto](#)
- 2 cups fresh refrigerated tortellini



In a large pot, cook the Italian sausage, onion, and peppers over medium heat until the veggies are softened and the sausage is browned. Add the whole chicken breast, broth, and water. Cook over medium-low heat for about 1 1/2 hours. Remove the chicken breast and shred it. Skim the grease off the top of the soup using a large spoon and return the shredded chicken to the pot. Stir in the pesto and keep on low heat. About 15 minutes before you're ready to eat, increase the heat to medium and wait for it to boil. Add the pasta and cook for 6-8 minutes until tender. Serve hot.

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*