

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

## Creamy Veggie Tortellini Soup

**Date:**

### **Additional Ingredients:**

- 4 cups Water
- 4 oz Greek or Low Fat Cream Cheese
- 1 bag Frozen Tortellini 12 oz

***freezermealprep.pro***

### **Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker.
- Add 4 cups Water and cook on low for 3-4 hours until veggies have softened.
- Add 4 oz Greek or Low Fat Cream Cheese to soup and stir until melted.
- Add in 1 bag Frozen Tortellini and allow to simmer 10-15 more minutes

### **Pressure Cooker:**

- Empty the frozen contents of the bag into a pressure cooker and add 4 cups Water.
- Turn the pressure to high and cook for 8 minutes, natural pressure release.
- Switch to saute setting and add 4 oz Greek or Low Fat Cream Cheese and 1 bag Frozen Tortellini.
- Stir until heated through and cream cheese is melted, about 5 minutes.

### **Serving Suggestions:**

- Top with parmesan cheese and serve with warm bread.