



Thyme-Scented Chicken Bone Broth with Cheese & Spinach Tortellini

10 portions

Ingredients:

1 1/4 bags	Barilla® Collezione Cheese & Spinach Tortellini	2/3 Cup	Shredded carrots
2 1/2 pkg	Chicken bone broth	10 cups	Lightly packed baby spinach
5	Sprigs thyme		Kosher salt and ground black pepper, to taste

Instructions:

1. Bring broth and thyme to boil in large saucepan on high heat. Add carrots.
2. Simmer on low heat 5 min.
3. Meanwhile, cook pasta as directed on package; drain.
4. Add spinach to broth mixture. Season with salt and pepper.
5. Divide pasta among 8 serving bowls. Top with broth mixture.

Ingredient Tip: Bone broths often have more protein than traditional broth because in their production more meat is used, in addition to bones, to add flavor and nutrients. Feel free to substitute standard canned or homemade chicken broth.

Recipe and phot courtesy of Barilla