

RECIPE: Tuscan Tortellini Soup

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Add freezer bag contents into slow cooker, plus 4 cups broth and 4 cups water.

Step 3: Cook on low for 2-3 hours, add spinach and tortellini during the last 1 hour of cooking time.

Step 4: Stir, serve and enjoy! **Optional:** Garnish with fresh parsley and parmesan cheese.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 4 cups broth and 4 cups water.

Step 2: Set to High Pressure for 5 minutes, followed by a quick release.

Step 3: Stir in tortellini and spinach, closing the lid again and set the valve to seal.

Step 4: Set to High pressure for 2 minutes, followed by a quick release.

Step 5: Stir, serve and enjoy! **Optional:** Garnish with fresh parsley and parmesan cheese.

Expiration date: _____



RECIPE: Tuscan Tortellini Soup

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Add freezer bag contents into slow cooker, plus 4 cups broth and 4 cups water.

Step 3: Cook on low for 2-3 hours, add spinach and tortellini during the last 1 hour of cooking time.

Step 4: Stir, serve and enjoy! **Optional:** Garnish with fresh parsley and parmesan cheese.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 4 cups broth and 4 cups water.

Step 2: Set to High Pressure for 5 minutes, followed by a quick release.

Step 3: Stir in tortellini and spinach, closing the lid again and set the valve to seal.

Step 4: Set to High pressure for 2 minutes, followed by a quick release.

Step 5: Stir, serve and enjoy! **Optional:** Garnish with fresh parsley and parmesan cheese.

Expiration date: _____