

Creamy Slow Cooker Tortellini Soup

1-1 ½- 2 ounce envelope White sauce Mix
4 Cups of water
1-14 ounce can vegetable broth
1 ½ cups sliced fresh mushrooms
½ cups chopped onion
3-cloves garlic, minced
½ teaspoon dried basil, crushed
¼ teaspoon salt
¼ teaspoon dried oregano, crushed
1/8 teaspoon cayenne pepper
1-7 or 8 ounce dried cheese tortellini
1-12 ounce can fat free evaporated milk
6 cups fresh baby spinach leaves or torn spinach

Directions:

1.Place dry white sauce mix in a 3-1/2- slow cooker. Gradually add the water to the white sauce mix, stirring until smooth. Stir in broth, mushrooms, onion, garlic, basil, salt, oregano, and cayenne pepper. Cover and cook on low for 5 to 6 hours or on high for 2-1/2 to 3 hours. Stir in dried tortellini. Cover and cook on low-heat setting for 1 hour more or high-heat setting for 45 minutes more. Stir in evaporated milk and fresh spinach.. Makes 4 servings.

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