

# Tortellini al chicken brodo

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Few dishes embody the warmth and tradition of Italian food like tortellini al chicken brodo, a classic chicken soup that's both comforting and elegant. This timeless recipe is perfect for chilly days, family gatherings or when you need a taste of home.

Hailing from Emilia – Romagna tortellini are delicate pasta filled with savory ingredients like meat , cheese or a combination of both. When paired with a rich, golden chicken broth (brodo) , this dish becomes a delicious show stopper. Whether served as a starter for a festive meal or as the star of a cozy dinner, tortellini al brodo is a testament to the heartwarming simplicity of Italian cooking. Each bite is a reminder that the best meals are those made with love and shared with those we hold dear.

## Why you'll love Tortellini al chicken brodo

Tortellini al chicken brodo is the ultimate comfort food with a touch of elegance. The combination of tender , flavorful cheese tortellini in a rich , homemade chicken broth creates a dish that feels both indulgent and nourishing. It's a meal that warms you from the inside out, making it perfect for cozy nights, festive gatherings or when you simply need a bowl of something heartwarming.

What makes this dish truly special is it's versatility and timeless appeal. Whether you use store-bought tortellini (like I did) for convenience or make them by hand to honor

tradition, the result is always delicious. . Topped with freshly grated parmesan cheese each bite feels like a celebration of Italian heritage. It's a recipe you'll want to return to again and again. ENJOY!!!!

## Ingredients

- 1 whole chicken cleaned and cut
- 2 large carrots peeled and cut into chunks
- 2 celery stalks cut
- 1 large onion peeled and halved
- A few garlic cloves
- 1 handful of uncut Italian parsley
- a few bay leaves
- 10 -12 cups of water
- 1 Tbsp. whole peppercorns
- Salt to taste
- 1/2 lb. cheese and spinach tortellini
- grated parmesan cheese for serving

## Instructions

1. Cut and wash the chicken. Then Salt and pepper it. Place the chicken in a large stock pot or Dutch oven. Add the carrots, celery, onion, garlic, parsley, bay leaves and peppercorns. Salt to taste
2. Pour in enough water to completely cover the chicken and vegetables ( about 10 -12 cups)
3. Bring the pot to a boil over medium high heat. Once boiling reduce the heat to low and let it simmer slowly. Skim off any foam or impurities that rise to the surface during the first 20 minutes of cooking. Cook low and slow. Cover and simmer for 1 -1 1/2 hours.
4. Carefully remove the chicken and vegetables from the pot. Let cool slightly before Shredding the breast of the chicken. Strain the broth through a fine- mesh sieve

back into the cleaned pot, bring to a boil and add the tortellini and the shredded chicken simmer for 10 minutes or until the tortellini are tender. Ladle into soup bowls top with grated parmesan cheese. ENJOY!!!!