

# Tortellini in Brodo



Recipe courtesy of Food Network Kitchen  
From: Food Network Magazine

Level: Easy

Yield: 4 servings

Total: 30 min

Active: 30 min

## Ingredients:

- 2 tablespoons extra-virgin olive oil
- 2 leeks (white and light green parts only), halved lengthwise, thinly sliced and rinsed
- 2 carrots, halved lengthwise and thinly sliced
- 2 small celery stalks, thinly sliced
- 4 cloves garlic, smashed
- 4 cups low-sodium chicken broth
- 1 small piece parmesan rind
- 2 wide strips lemon zest (removed with a vegetable peeler)
- 1 12-ounce bone-in smoked pork chop, diced (bone reserved)
- 1 9-ounce package refrigerated cheese or meat tortellini
- 1 small head escarole, chopped
- Freshly ground pepper

## Directions:

**1** Heat the olive oil in a large pot over medium heat. Add the leeks, carrots, celery and garlic and cook, stirring occasionally, until the leeks wilt, about 5 minutes. Add 2 cups water, the chicken broth, parmesan rind, lemon zest and pork bone. Bring to a simmer and cook until the vegetables are almost tender, about 15 minutes.

**2** Remove the parmesan rind, lemon zest and pork bone from the pot with a slotted spoon. Bring the broth to a boil over medium heat. Add the tortellini, escarole and diced pork; season with pepper. Cook until the tortellini and escarole are tender, 4 to 5 minutes.



## Cook's Note

Adding a parmesan rind to soups and stews gives them rich flavor without a lot of fat.

Photograph by Ryan Dausch