Chicken Tortellini Soup

1 tablespoon Olive Oil

1 large sweet onion, peeled and chopped

1 red bell pepper, seeded and chopped

2 cups sliced carrots

4 garlic cloves, minced

1 1/4 pounds boneless skinless chicken breast (2 large breasts)

9 cups chicken broth

8.8 ounce package Cheese Tortellini

1/4 cup heavy cream

1/2 cup fresh baby spinach leaves

2 tablespoons fresh chopped parsley

1 tablespoon fresh thyme leaves

1/4 teaspoon crushed red pepper

Salt and pepper

Saute onions in butter in saucepan for 3 minutes.

Add bell pepper, carrots and garlic and cook 3 more minutes.

Add chicken breasts, broth, thyme, red pepper and salt.

Simmer until chicken is cooked through.

Remove the chicken and chop or shred.

Stir tortellini into simmering soup. Add chopped chicken. Cook 10 minutes.

Stir in cream, parsley, thyme and spinach.

Season as necessary.